San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

APR 07 2011

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

Re: Notice of Minor Title V Permit Modification
District Facility # C-629
Project # C-1103111

Dear Mr. Towers:

Enclosed is the District's analysis of your application for minor Title V permit modification for the facility identified above. You proposed a Title V minor permit modification to incorporate recently issued Authorities to Construct as listed in the attachment to this letter into the Title V operating permit. O'Neill Beverages proposes various modifications to the existing wine tank permits plus installation of new tanks

Enclosed is the engineering evaluation with the following attachments: proposed modified Title V permit, recently issued Authorities to Construct as listed in the attachment to this letter, emission increases, application, and previous Title V permit. This project will be subject to a 45-day EPA commenting period prior to the District taking final action.

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

Sincerely,

David Warner
Director of Permit Services

Enclosures

Seyed Sadredin
Executive Director/Air Pollution Control Dfficer

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
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AIR POLLUTION CONTROL DISTRICT

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APR 07 2011

Gerardo C. Rios, Chief
Permits Office
Air Division
U.S. EPA - Region IX
75 Hawthorne St
San Francisco, CA 94105

Re: **Notice of Minor Title V Permit Modification**
District Facility # C-629
Project # C-1103111

Dear Mr. Rios:

Enclosed for you to review is an application for minor Title V permit modification for the facility identified above. O'Neill Beverages Co. LLC is proposing a Title V minor permit modification to incorporate the recently issued Authorities to Construct as listed in the attachment to this letter into the Title V operating permit. O'Neill Beverages proposes various modifications to the existing wine tank permits plus installation of new tanks

Enclosed is the engineering evaluation with the following attachments: proposed modified Title V permit, recently issued Authorities to Construct as listed in the attachment to this letter, emission increases, application, and previous Title V permit. Please submit your written comments on this project within the 45-day comment period that begins on the date you receive this letter.

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

Sincerely,

David Warner
Director of Permit Services

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TITLE V APPLICATION REVIEW

Minor Modification
Project #: C-1103111

Engineer: Dennis Roberts
Date: March 18, 2011

Facility Number: C-629
Facility Name: O'Neill Beverages Co, LLC
Mailing Address: 8418 S. Lac Jac Avenue
Parlier, CA 93648-9708

Contact Name: Matt Towers
Phone: (559) 638-3544

Responsible Official: Matt Towers
Title: Chief Operating Officer

I. PROPOSAL

O'Neill Beverages Co. LLC is proposing a Title V minor permit modification to incorporate 606 Authorities to Construct (listed in Attachment A) into the Title V operating permit. The ATCs encompass several proposed modifications to the existing winery tank permits plus the installation of new winery tanks. The details are stated in Section VI of this document.

The purpose of this evaluation is to identify all applicable requirements, determine if the facility will comply with the applicable requirements and to provide the legal and factual basis for the proposed revisions.

II. FACILITY LOCATION

8418 S. Lac Jac Avenue in Parlier, California

III. EQUIPMENT DESCRIPTION

See Attachment B for a listing of all permits and equipment.

IV. SCOPE OF EPA AND PUBLIC REVIEW

This change to a Title V permit is considered to be a minor modification and, as such, requires no public review.

V. APPLICABLE REQUIREMENTS

District Rule 2520, Federally Mandated Operating Permits (Adopted June 21, 2001)

VI. DESCRIPTION OF PROPOSED MODIFICATIONS

O'Neill Beverages proposes incorporation of various ATC's, previously issued from five different District projects, into the Title V permit. A description of the proposed modifications is described below under the respective originating District project numbers:

District Project C-1090293

- Install eight (8) new 87,000 gallon red and white wine fermentation and storage tanks (ATC's '-325-0 through '-332-0)
- Establish a Specific Limiting Condition (SLC) which limits combined annual fermentation emissions from all fermentation tanks at this facility to the Pre-Project Potential to Emit of pre-project fermentation capacity of the facility (ATC's '-11-2 through '-320-2, '-325-0 through '-332-0.
- Increase listed tank capacities from 190,000 gallons to 198,000 gallons to reflect the as-built capacity for these tanks and increase maximum daily storage throughput to 198,000 gallons (ATC's '-289-2 through '-302-2) .
- Revise the equipment descriptions of all existing units, indicating that all such tanks can be used for either the fermentation of red or white wine or for wine storage (ATC's '-11-2 through '-151-2, '-156-2 through '-173-2, '-186-2 through '-211-2, '-225-2 through '-281-2).
- Correct the equipment descriptions of all existing units currently permitted with in-house Permits to Operate which do not indicate the tank is equipped with a pressure/vacuum valve per the requirements of District Rule 4694 (ATC's '-100-2 through '-102-2, '-216-2, '-217-2, '224-2 through '-238-2, 280-2, '-281-2).
- Correct the equipment descriptions of existing units to indicate that they are insulated tanks (ATC's '-289-2 through '-302-2).

District Project C-1100213

- Correct the equipment descriptions of existing permit units to reflect the historical storage of spirit in the wine tanks (ATC's '-11-3 through '-191-3, '-192-4, '-193-4, '-194-3 through '-197-3, '-198-4 through '-201-4, '-202-3 through '-205-3, '-206-4, '-207-4, -208-3 through '-281-3).

District Project C-1100281

- Increase the maximum ethanol content of the wine stored in each of the tanks to 23.9%, by volume and establish a maximum combined annual VOC emission limit for all wine storage (ATC's C-629-289-3 through '-302-3, '-303-2 through '-320-2, and '-325-1 through '-332-1).

- Modify the permitted tank capacity to match the as-built configurations and the values certified by the Alcohol and Tobacco Tax and Trade Bureau (TTB) (ATC's C-629-289-3 through '-302-3, '-303-2 through '-320-2).

- Increase the maximum allowable daily wine storage throughput (ATC's C-629-289 through '-320).

District Project C-1093053

- Correct the rated capacities for existing wine fermentation and storage tanks to match TTB recognized values (ATC's '-192-3, '-193-3).
- Correct the rated capacities of five existing wine and brandy storage tanks to reflect the actual as-built capacities (ATC's '-284-2 through -288-2).

<u>C-629-11-4 through '-13-4, '-40-4 through '-45-4, '-54-4 through '-135-4, '-139-4 through '-141-4, '-238-4, '-239-4, '-280-4 and '-281-4</u>:

- Conditions 1, 2 and 4 of the original permit have been replaced with conditions 1, 2 and 11 to reflect that the tank performs both wine fermentation and wine storage.
- Conditions 4 through 10 were added to add NSR conditions and the requirements of District Rule 4694 to establish this tank as a fermentation tank and place it within the Specific Limiting Condition for fermentation at this facility.
- The equipment descriptions on the permits were revised to indicate that these tanks are fermenters and that they store distilled spirits.
- The equipment descriptions on permits '-100-4, '-102-4, '-280-4 and '-281-4 have been revised to indicate that each tank is equipped with a pressure-vacuum valve pursuant to District Rule 4694.

- Condition 1 from ATCs '-11-3 through '-13-3, '-40-3 through '-45-3, '-54-3 through '-135-3, '-139-3 through '-141-3, '-238-3, '-239-3, '-280-4 and '-281-3 has been deleted since it was satisfied by the applicant's submittal of the application for this Title V permitting action.
- Condition 2 from ATCs '-11-2 through '-13-2, '-40-2 through '-45-2, '-54-2 through '-135-2, '-139-2 through '-141-2, '-238-2, '-239-2, '-280-2 and '-281-2 has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 1 from ATCs '-11-2 through '-13-2, '-40-2 through '-45-2, '-54-2 through '-135-2, '-139-2 through '-141-2, '-238-2, '-239-2, '-280-2 and '-281-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 2 from ATCs '-11-3 through '-13-3, '-40-3 through '-45-3, '-54-3 through '-135-3, '-139-3 through '-141-3, '-238-3, '-239-3, '-280-4 and '-281-3 have been deleted since this condition is satisfied by this project.

<u>C-629-14-4 through '-31-4, '-52-4, '-53-4, '-136-4 through '-138-4, '-142-4 and '-143-4</u>

- Conditions 1 through 7 were added to add NSR conditions and the requirements of District Rule 4694 to establish this tank as a fermentation tank and place it within the Specific Limiting Condition for fermentation at this facility.
- Conditions 8 and 9 were added to the permit to ensure compliance with the record keeping requirements for storage tanks in Rule 4694.
- Condition 10 was added to the permit to ensure compliance with the record keeping requirements of District Rules 2201 and 4694.
- The equipment descriptions on the permits were revised to indicate that these tanks are used for fermentation and for storage of spirits.
- The equipment descriptions on permit '-238-4 has been revised to indicate that the tank is equipped with a pressure-vacuum valve pursuant to District Rule 4694.
- Condition 1 from ATCs '-14-3 through '-31-3, '-52-3, '-53-3, '-136-3 through '-138-3, '-142-3 and '-143-3 has been deleted since it was satisfied by the applicant's submittal of the application for this Title V permitting action.
- Condition 2 from ATCs '-14-2 through '-31-2, '-52-2, '-53-2, '-136-2 through '-138-2, '-142-2 and '-143-2 has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 1 from ATCs '-14-2 through '-31-2, '-52-2, '-53-2, '-136-2 through '-138-2, '-142-2 and '-143-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.

- Condition 2 from ATCs '-14-3 through '-31-3, '-52-3, '-53-3, '-136-3 through '-138-3, '-142-3 and '-143-3 have been deleted since this condition is satisfied by this project.

C-629-144-4 through '-191-4

- Conditions 1 through 4 were added to add NSR conditions to establish place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 7 was added to the permit to ensure compliance with the record keeping requirements for storage tanks in Rule 4694.
- The equipment descriptions on the permits were revised to indicate that these tanks are used for storage of spirits.
- Condition 1 from ATCs '-144-3 through '-191-3 has been deleted since it was satisfied by the applicant's submittal of the application for this Title V permitting action.
- Condition 2 from ATCs '-144-2 through '-191-2 has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 1 from ATCs '-144-2 through '-191-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 2 from ATCs '-144-3 through '-191-3 have been deleted since this condition is satisfied by this project.

C-629-255-4 through '-263-4

- Conditions 1 through 5 were added to establish the tank as a fermentation unit and add NSR conditions to place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 7 was added to the permit to ensure compliance with the record keeping requirements for storage tanks in Rule 4694.
- Condition 8 replaced existing condition 1 to recognize that this tank performs both fermentation and storage operations.
- The equipment descriptions on the permits were revised to indicate that these tanks are used for fermentation and for storage of spirits.
- Condition 1 from ATCs '-255-3 through '-263-3 has been deleted since it was satisfied by the applicant's submittal of the application for this Title V permitting action.
- Condition 2 from ATCs '-255-2 through '-263-2 has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 1 from ATCs '-255-2 through '-263-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 2 from ATCs '-255-3 through '-263-3 have been deleted since this condition is satisfied by this project.

C-629-192-5, '-193-5, '-194-4 through '-197-4, '-198-5 through '-201-5, '-202-4 through '-205-4, '-206-5, '-207-5, '-208-4 through '-237-4, '-240-4 through '-254-4 and '-264-4 through '-279-4

- Conditions 4 through 7 and 9 were added to add NSR conditions to place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 8 was added to the permit to ensure compliance with the record keeping requirements for storage tanks in Rule 4694.
- The equipment descriptions on the permits were revised to indicate that these tanks are used for fermentation and for storage of spirits.
- The equipment descriptions on permits '-192-5 and '-193-5 were revised to correct the capacity of each tank.
- The equipment descriptions on permits '-215-4 through '-217-4 and '-224-4 through '-237-4 have been revised to indicate that each tank is equipped with a pressure-vacuum valve pursuant to District Rule 4694.
- Condition 1 from ATCs '-192-4 through '-237-4, '-240-4 through '-254-4, '-264-4 through '-279-4 has been deleted since it was satisfied by the applicant's submittal of the application for this Title V permitting action.
- Condition 3 from ATCs '-192-2 through '-237-2, '-240-2 through '-254-2, '-264-2 through '-279-2 has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 2 from ATCs '-192-2 through '-237-2, '-240-2 through '-254-2, '-264-2 through '-279-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 1 from ATCs '-192-2 through '-237-2, '-240-2 through '-254-2, '-264-2 through '-279-2 and condition 2 from ATCs '-192-4 through '-237-4, '-240-4 through '-254-4, '-264-4 through '-279-4 have been deleted since this condition is satisfied by this project.

C-629-284-4 through '-288-4:

- Conditions 2-4, 7, and 10-12 of the original permit have been replaced with conditions 1-3, 14 and 15 to reflect that the tank performs both wine fermentation and wine storage.
- Conditions 4 -7, 12 and 13 were added to add NSR conditions and the requirements of District Rule 4694 to establish this tank as a fermentation tank and place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 11 was added to the permit to meet the record keeping requirements of District Rule 2201.

- Condition 8 of the original permit was replaced with condition 9 to increase the daily throughput limit and delete a redundant annual throughput limit.
- Condition 1 of the original permits has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- Condition 5 of the original permit was deleted since this unit has now been permitted as a fermentation tank.
- Condition 1 from ATCs '-284-1 through '-288-1 has been deleted since it was satisfied by this project.
- Condition 2 from ATCs '-284-1 through '-288-1 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.

C-629-289-5 through '-302-5:

- Conditions 2-4, 7, and 9-11 of the original permit have been replaced with conditions 1-3, 15 and 16 to reflect that the tank performs both wine fermentation and wine storage.
- Condition 6 of the original permit was replaced with condition 8 to increase the ethanol concentration limit in the tank.
- Condition 8 of the original permit was replaced with conditions 9 and 10 to increase the daily throughput limit and revise the annual throughput limit
- Condition 5 of the original permit was deleted since these tanks became fermentation tanks in this permitting action.
- Conditions 4 -7 and 11-14 were added to add NSR conditions and the requirements of District Rule 4694 to establish this tank as a fermentation tank and place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 17 was added to the permit to meet the record keeping requirements of District Rule 2201.
- Condition 1 of the original permits has been deleted since this requirement now appears on the facility-wide permit '-0-1.
- The equipment description was revised to correct the stated capacity of each tank and to indicate that each of these tanks is insulated.
- Condition 1 from ATCs '-289-2 through '-302-2 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 1 from ATCs '-289-3 through '-302-3 has been deleted since it was satisfied by this project.

C-629-303-4 through '-320-4:

- Condition 1 of the original permits has been deleted since this requirement now appears on the facility-wide permit '-0-1.

- Conditions 5-9, 7, and 9-12 of the original permits have been replaced with conditions 1-3, 15 and 16 to reflect that the tank performs both wine fermentation and wine storage.
- Condition 2 of the original permits was replaced with condition 8 to increase the ethanol concentration limit in the tank.
- Conditions 3 and 4 of the original permit were replaced with conditions 9 and 10 to revise the daily and annual throughput limits.
- Conditions 4 -7 and 11-14 were added to add NSR conditions and the requirements of District Rule 4694 to establish this tank as a fermentation tank and place it within the Specific Limiting Condition for fermentation at this facility.
- Condition 17 was added to the permit to meet the record keeping requirements of District Rule 2201.
- Condition 1 from ATCs '-303-1 through '-320-1 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 1 from ATCs '-303-2 through '-320-2 has been deleted since it was satisfied by this project.

<u>C-629-325-2 through '-332-2:</u>

- Conditions 3-20 of Authorities to Construct '-325-1 through '-332-1 appear as conditions 1-18 of the new Permits to Operate (these subsume conditions 5 through 20 on ATC's '-325-0 through '-332-0).
- Condition 1 and 2 from the ATC's '-325-0 through '-332-0 were deleted since they have been satisfied by the facility's submittal of an ERC withdrawal application as required by these conditions.
- Condition 1 of ATCs '-325-1 through '-332-1 was deleted since it was satified by this project.
- Condition 3 from ATC's '-325-0 through '-332-0 has been deleted since the information required by this condition was included in the District's evaluation of Project C-1090293 which has been retained by the facility.
- Condition 4 of ATC's '-325-0 through '-332-0 has been deleted since this requirement now appears on the facility-wide permit '-0-1.

VII. COMPLIANCE

In accordance with Rule 2520, 3.20, these modifications:

1. Do not violate requirements of any applicable federally enforceable local or federal requirement;

2. Do not relax monitoring, reporting, or recordkeeping requirements in the permit and are not significant changes in existing monitoring permit terms or conditions;
3. Do not require or change a case-by-case determination of an emission limitation or other standard, or a source-specific determination for temporary sources of ambient impacts, or a visibility or increment analysis;
4. Do not seek to establish or change a permit term or condition for which there is no corresponding underlying applicable requirement and that the source has assumed to avoid an applicable requirement to which the source would otherwise be subject. Such terms and conditions include;
    a. A federally enforceable emission cap assumed to avoid classification as a modification under any provisions of Title I of the Federal Clean Air Act; and
    b. An alternative emissions limit approved pursuant to regulations promulgated under section 112(i)(5) of the Federal Clean Air Act; and
5. Are not Title I modifications as defined in District Rule 2520 or modifications as defined in section 111 or 112 of the Federal Clean Air Act; and
6. Do not seek to consolidate overlapping applicable requirements.

In accordance with Rule 2520, the application meets the procedural requirements of section 11.4 by including;

1. A description of the change, the emissions resulting from the change, and any new applicable requirements that will apply if the change occurs;
2. The source's suggested draft permit; and
3. Certification by a responsible official that the proposed modification meets the criteria for use of minor permit modification procedures and a request that such procedures be used.

VIII. ATTACHMENTS

A. List of ATCs for Incorporation into the Title V Permit
B. List of Permits and Equipment
C. Proposed Modified Title V Operating Permits No. C-629-11-4 through '-191-4, '-192-5, '-193-5, '-194-4 through '-197-4, '-198-5 through '-201-5, '-202-4 through '-205-4, '-206-5, '-207-5, -208-4 through '-281-4, '-284-4 through '-288-4, '-289-5 through '-302-5, '-303-4 through '-320-4, '-325-2 through '-332-2
D. Authorities to Construct per Listing in Attachment A
    D-1. Authorities to Construct '-11-2 through '-281-2, '-284-1 through '-288-1, '-289-2 through '-302-2, '-303-1 through '-320-1 and '-325-0 through '-332-0 (District ATC Project C-1090293).

D-2. Authorities to Construct '-11-3 through '-191-3, '-192-4, '-193-4, '-194-3 through '-197-3, '-198-4 through '-201-4, '-202-3 through '-205-3, '-206-4, '-207-4, -208-3 through '-281-3 (District ATC Project C-1100213).

D-3. Authorities to Construct 289-3 through '-302-3, '-303-2 through '-320-2 and '-325-1 through '-332-1(District ATC Project C-1100281).

D-4. Authorities to Construct '-192-3, '-193-3, and '-284-2 through '-288-2 (District ATC Project C-1093053).

E. Emissions Increases

F. Application

G. Previous Title V Operating Permit No.'s C-629-11-1 through '-191-1, '-192-1, '-193-1, '-194-1 through '-197-1, '-198-1 through '-201-1, '-202-1 through '-205-1, '-206-1, '-207-1, -208-1 through '-281-1, '-284-3 through '-288-3, '-289-4 through '-302-4, '-303-3 through '-320-3

ATTACHMENT A

List of ATCs for Incorporation into the Title V Permit

ATCs for Title V Implementation
District Project C-1103111

C-629- 11 -2,-3	C-629- 68 -2,-3	C-629- 111 -2,-3
C-629- 12 -2,-3	C-629- 69 -2,-3	C-629- 112 -2,-3
C-629- 13 -2,-3	C-629- 70 -2,-3	C-629- 113 -2,-3
C-629- 14 -2,-3	C-629- 71 -2,-3	C-629- 114 -2,-3
C-629- 15 -2,-3	C-629- 72 -2,-3	C-629- 115 -2,-3
C-629- 16 -2,-3	C-629- 73 -2,-3	C-629- 116 -2,-3
C-629- 17 -2,-3	C-629- 74 -2,-3	C-629- 117 -2,-3
C-629- 18 -2,-3	C-629- 75 -2,-3	C-629- 118 -2,-3
C-629- 19 -2,-3	C-629- 76 -2,-3	C-629- 119 -2,-3
C-629- 20 -2,-3	C-629- 77 -2,-3	C-629- 120 -2,-3
C-629- 21 -2,-3	C-629- 78 -2,-3	C-629- 121 -2,-3
C-629- 22 -2,-3	C-629- 79 -2,-3	C-629- 122 -2,-3
C-629- 23 -2,-3	C-629- 80 -2,-3	C-629- 123 -2,-3
C-629- 24 -2,-3	C-629- 81 -2,-3	C-629- 124 -2,-3
C-629- 25 -2,-3	C-629- 82 -2,-3	C-629- 125 -2,-3
C-629- 26 -2,-3	C-629- 83 -2,-3	C-629- 126 -2,-3
C-629- 27 -2,-3	C-629- 84 -2,-3	C-629- 127 -2,-3
C-629- 28 -2,-3	C-629- 85 -2,-3	C-629- 128 -2,-3
C-629- 29 -2,-3	C-629- 86 -2,-3	C-629- 129 -2,-3
C-629- 30 -2,-3	C-629- 87 -2,-3	C-629- 130 -2,-3
C-629- 31 -2,-3	C-629- 88 -2,-3	C-629- 131 -2,-3
C-629- 40 -2,-3	C-629- 89 -2,-3	C-629- 132 -2,-3
C-629- 41 -2,-3	C-629- 90 -2,-3	C-629- 133 -2,-3
C-629- 42 -2,-3	C-629- 91 -2,-3	C-629- 134 -2,-3
C-629- 43 -2,-3	C-629- 92 -2,-3	C-629- 135 -2,-3
C-629- 44 -2,-3	C-629- 93 -2,-3	C-629- 136 -2,-3
C-629- 45 -2,-3	C-629- 94 -2,-3	C-629- 137 -2,-3
C-629- 52 -2,-3	C-629- 95 -2,-3	C-629- 138 -2,-3
C-629- 53 -2,-3	C-629- 96 -2,-3	C-629- 139 -2,-3
C-629- 54 -2,-3	C-629- 97 -2,-3	C-629- 140 -2,-3
C-629- 55 -2,-3	C-629- 98 -2,-3	C-629- 141 -2,-3
C-629- 56 -2,-3	C-629- 99 -2,-3	C-629- 142 -2,-3
C-629- 57 -2,-3	C-629- 100 -2,-3	C-629- 143 -2,-3
C-629- 58 -2,-3	C-629- 101 -2,-3	C-629- 144 -2,-3
C-629- 59 -2,-3	C-629- 102 -2,-3	C-629- 145 -2,-3
C-629- 60 -2,-3	C-629- 103 -2,-3	C-629- 146 -2,-3
C-629- 61 -2,-3	C-629- 104 -2,-3	C-629- 147 -2,-3
C-629- 62 -2,-3	C-629- 105 -2,-3	C-629- 148 -2,-3
C-629- 63 -2,-3	C-629- 106 -2,-3	C-629- 149 -2,-3
C-629- 64 -2,-3	C-629- 107 -2,-3	C-629- 150 -2,-3
C-629- 65 -2,-3	C-629- 108 -2,-3	C-629- 151 -2,-3
C-629- 66 -2,-3	C-629- 109 -2,-3	C-629- 152 -2,-3
C-629- 67 -2,-3	C-629- 110 -2,-3	C-629- 153 -2,-3

ATCs for Title V Implementation
District Project C-1103111

C-629- 154 -2,-3
C-629- 155 -2,-3
C-629- 156 -2,-3
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C-629- 159 -2,-3
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ATTACHMENT B

List of Permits and Equipment

Equipment List

Permit.	Equipment
C-629- 11 -4	5,967 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #CT-1) WITH PRESSURE/VACUUM VALVE
C-629- 12 -4	5,947 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #CT-2) WITH PRESSURE/VACUUM VALVE
C-629- 13 -4	8,557 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #CT-3) WITH PRESSURE/VACUUM VALVE
C-629- 14 -4	604 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-1) WITH PRESSURE/VACUUM VALVE
C-629- 15 -4	604 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-2) WITH PRESSURE/VACUUM VALVE
C-629- 16 -4	603 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-3) WITH PRESSURE/VACUUM VALVE
C-629- 17 -4	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-4) WITH PRESSURE/VACUUM VALVE
C-629- 18 -4	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-5) WITH PRESSURE/VACUUM VALVE
C-629- 19 -4	1,542 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #ST-6) WITH PRESSURE/VACUUM VALVE
C-629- 20 -4	1,194 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #HT-1) WITH PRESSURE/VACUUM VALVE
C-629- 21 -4	1,192 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #HT-2) WITH PRESSURE/VACUUM VALVE

C-629- 22 -4	1,107 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #HT-3) WITH PRESSURE/VACUUM VALVE
C-629- 23 -4	1,003 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #HT-4) WITH PRESSURE/VACUUM VALVE
C-629- 24 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1) WITH PRESSURE/VACUUM VALVE
C-629- 25 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #2) WITH PRESSURE/VACUUM VALVE
C-629- 26 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #3 WITH PRESSURE/VACUUM VALVE
C-629- 27 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #4) WITH PRESSURE/VACUUM VALVE
C-629- 28 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #5) WITH PRESSURE/VACUUM VALVE
C-629- 29 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #6) WITH PRESSURE/VACUUM VALVE
C-629- 30 -4	6,610 GALLON IRON COATED RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK# 7) WITH PRESSURE/VACUUM VALVE
C-629- 31 -4	6,605 GALLON IRON COATED RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #8) WITH PRESSURE/VACUUM VALVE
C-629- 40 -4	9,356 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #17) WITH PRESSURE/VACUUM VALVE
C-629- 41 -4	9,339 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #18) WITH PRESSURE/VACUUM VALVE

C-629- 42 -4	9,389 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #19) WITH PRESSURE/VACUUM VALVE
C-629- 43 -4	15,360 GALLON STEELRED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #20) WITH PRESSURE/VACUUM VALVE
C-629- 44 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #21) WITH PRESSURE/VACUUM VALVE
C-629- 45 -4	15,360 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #22) WITH PRESSURE/VACUUM VALVE
C-629- 52 -4	3,426 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #29) WITH PRESSURE/VACUUM VALVE
C-629- 53 -4	3,424 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #30) WITH PRESSURE/VACUUM VALVE
C-629- 54 -4	46,222 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #33) WITH PRESSURE/VACUUM VALVE
C-629- 55 -4	46,205 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #34) WITH PRESSURE/VACUUM VALVE
C-629- 56 -4	46,203 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #35) WITH PRESSURE/VACUUM VALVE
C-629- 57 -4	46,215 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #36) WITH PRESSURE/VACUUM VALVE
C-629- 58 -4	46,767 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #37) WITH PRESSURE/VACUUM VALVE
C-629- 59 -4	46,746 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #38) WITH PRESSURE/VACUUM VALVE

C-629- 60 -4	46,584 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #39) WITH PRESSURE/VACUUM VALVE
C-629- 61 -4	46,439 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #40) WITH PRESSURE/VACUUM VALVE
C-629- 62 -4	46,506 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #101) WITH PRESSURE/VACUUM VALVE
C-629- 63 -4	46,508 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #102) WITH PRESSURE/VACUUM VALVE
C-629- 64 -4	46,539 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #103) WITH PRESSURE/VACUUM VALVE
C-629- 65 -4	46,591 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #104) WITH PRESSURE/VACUUM VALVE
C-629- 66 -4	46,573 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #105) WITH PRESSURE/VACUUM VALVE
C-629- 67 -4	46,582 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #106) WITH PRESSURE/VACUUM VALVE
C-629- 68 -4	46,558 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #107) WITH PRESSURE/VACUUM VALVE
C-629- 69 -4	46,542 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #108) WITH PRESSURE/VACUUM VALVE
C-629- 70 -4	46,615 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #109) WITH PRESSURE/VACUUM VALVE
C-629- 71 -4	46,634 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #110) WITH PRESSURE/VACUUM VALVE

C-629- 72 -4	46,568 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #111) WITH PRESSURE/VACUUM VALVE
C-629- 73 -4	46,719 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #112) WITH PRESSURE/VACUUM VALVE
C-629- 74 -4	46,625 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 113) WITH PRESSURE/VACUUM VALVE
C-629- 75 -4	46,618 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #114) WITH PRESSURE/VACUUM VALVE
C-629- 76 -4	46,587 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #115) WITH PRESSURE/VACUUM VALVE
C-629- 77 -4	46,661 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #116) WITH PRESSURE/VACUUM VALVE
C-629- 78 -4	46,510 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #117) WITH PRESSURE/VACUUM VALVE
C-629- 79 -4	46,567 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #118) WITH PRESSURE/VACUUM VALVE
C-629- 80 -4	46,534 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #119) WITH PRESSURE/VACUUM VALVE
C-629- 81 -4	46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #120) WITH PRESSURE/VACUUM VALVE
C-629- 82 -4	46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #121) WITH PRESSURE/VACUUM VALVE
C-629- 83 -4	46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #122) WITH PRESSURE/VACUUM VALVE

C-629- 84 -4	46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #123) WITH PRESSURE/VACUUM VALVE
C-629- 85 -4	46,532 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #124) WITH PRESSURE/VACUUM VALVE
C-629- 86 -4	37,469 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 201) WITH PRESSURE/VACUUM VALVE
C-629- 87 -4	37,473 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #202) WITH PRESSURE/VACUUM VALVE
C-629- 88 -4	37,489 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #203) WITH PRESSURE/VACUUM VALVE
C-629- 89 -4	37,251 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #204) WITH PRESSURE/VACUUM VALVE
C-629- 90 -4	37,404 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #205) WITH PRESSURE/VACUUM VALVE
C-629- 91 -4	37,439 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #206) WITH PRESSURE/VACUUM VALVE
C-629- 92 -4	278,711 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #207) WITH PRESSURE/VACUUM VALVE
C-629- 93 -4	278,002 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #208) WITH PRESSURE/VACUUM VALVE
C-629- 94 -4	277,996 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #209) WITH PRESSURE/VACUUM VALVE
C-629- 95 -4	277,937 GALLON STEELRED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 210) WITH PRESSURE/VACUUM VALVE

C-629- 96 -4	278,269 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #211) WITH PRESSURE/VACUUM VALVE
C-629- 97 -4	277,590 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #212) WITH PRESSURE/VACUUM VALVE
C-629- 98 -4	277,731 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #213) WITH PRESSURE/VACUUM VALVE
C-629- 99 -4	277,429 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #214) WITH PRESSURE/VACUUM VALVE
C-629- 100 -4	76,001 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 221) WITH PRESSURE/VACUUM VALVE
C-629- 101 -4	175,781 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #222) WITH PRESSURE/VACUUM VALVE
C-629- 102 -4	175,977 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #223) WITH PRESSURE/VACUUM VALVE
C-629- 103 -4	19,849 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #241) WITH PRESSURE/VACUUM VALVE
C-629- 104 -4	19,908 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #242) WITH PRESSURE/VACUUM VALVE
C-629- 105 -4	19,888 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #243) WITH PRESSURE/VACUUM VALVE
C-629- 106 -4	19,880 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #244) WITH PRESSURE/VACUUM VALVE
C-629- 107 -4	19,884 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #245) WITH PRESSURE/VACUUM VALVE

C-629- 108 -4	19,855 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #246) WITH PRESSURE/VACUUM VALVE
C-629- 109 -4	19,868 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #247) WITH PRESSURE/VACUUM VALVE
C-629- 110 -4	19,857 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #248) WITH PRESSURE/VACUUM VALVE
C-629- 111 -4	19,833 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 249) WITH PRESSURE/VACUUM VALVE
C-629- 112 -4	19,895 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #250) WITH PRESSURE/VACUUM VALVE
C-629- 113 -4	19,817 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #251) WITH PRESSURE/VACUUM VALVE
C-629- 114 -4	19,826 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #252) WITH PRESSURE/VACUUM VALVE
C-629- 115 -4	12,599 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #253) WITH PRESSURE/VACUUM VALVE
C-629- 116 -4	12,495 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #254) WITH PRESSURE/VACUUM VALVE
C-629- 117 -4	12,588 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #255) WITH PRESSURE/VACUUM VALVE
C-629- 118 -4	12,504 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 256) WITH PRESSURE/VACUUM VALVE
C-629- 119 -4	2,645 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #257) WITH PRESSURE/VACUUM VALVE

C-629- 120 -4	12,565 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #258) WITH PRESSURE/VACUUM VALVE
C-629- 121 -4	12,632 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #259) WITH PRESSURE/VACUUM VALVE
C-629- 122 -4	12,667 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #260) WITH PRESSURE/VACUUM VALVE
C-629- 123 -4	12,569 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #261) WITH PRESSURE/VACUUM VALVE
C-629- 124 -4	12,533 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #262) WITH PRESSURE/VACUUM VALVE
C-629- 125 -4	12,677 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #263) WITH PRESSURE/VACUUM VALVE
C-629- 126 -4	12,648 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #264) WITH PRESSURE/VACUUM VALVE
C-629- 127 -4	12,620 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #265) WITH PRESSURE/VACUUM VALVE
C-629- 128 -4	12,658 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #266) WITH PRESSURE/VACUUM VALVE
C-629- 129 -4	6,060 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #267) WITH PRESSURE/VACUUM VALVE
C-629- 130 -4	6,068 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #268) WITH PRESSURE/VACUUM VALVE
C-629- 131 -4	6,057 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #269) WITH PRESSURE/VACUUM VALVE

C-629- 132 -4	6,076 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #270) WITH PRESSURE/VACUUM VALVE
C-629- 133 -4	6,072 GALLON SSTEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #271) WITH PRESSURE/VACUUM VALVE
C-629- 134 -4	6,085 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 272) WITH PRESSURE/VACUUM VALVE
C-629- 135 -4	6,086 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 273) WITH PRESSURE/VACUUM VALVE
C-629- 136 -4	3,092 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #274) WITH PRESSURE/VACUUM VALVE
C-629- 137 -4	3,014 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 275) WITH PRESSURE/VACUUM VALVE
C-629- 138 -4	3,073 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 276) WITH PRESSURE/VACUUM VALVE
C-629- 139 -4	13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 285) WITH PRESSURE/VACUUM VALVE
C-629- 140 -4	13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #286) WITH PRESSURE/VACUUM VALVE
C-629- 141 -4	13,231 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #287) WITH PRESSURE/VACUUM VALVE
C-629- 142 -4	1,244 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #288)
C-629- 143 -4	1,245 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #289)

C-629- 144 -4	40,472 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #401)
C-629- 145 -4	40,352 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #402)
C-629- 146 -4	40,276 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #403)
C-629- 147 -4	40,259 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #404)
C-629- 148 -4	40,359 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #405)
C-629- 149 -4	40,479 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #406)
C-629- 150 -4	40,673 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #407)
C-629- 151 -4	40,500 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #408)
C-629- 152 -4	39,626 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #409)
C-629- 153 -4	40,407 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #410)
C-629- 154 -4	40,619 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #411)
C-629- 155 -4	40,405 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #412)

C-629- 156 -4	40,248 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #413)
C-629- 157 -4	40,640 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #414)
C-629- 158 -4	40,108 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #415)
C-629- 159 -4	39,846 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #416)
C-629- 160 -4	40,023 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #417)
C-629- 161 -4	40,560 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #418)
C-629- 162 -4	40,667 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #419)
C-629- 163 -4	40,602 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #420)
C-629- 164 -4	40,481 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #421)
C-629- 165 -4	40,458 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #422)
C-629- 166 -4	40,465 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #423)
C-629- 167 -4	40,493 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #424)

C-629- 168 -4	40,186 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #501)
C-629- 169 -4	40,348 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #502)
C-629- 170 -4	40,250 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK # 503)
C-629- 171 -4	40,503 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #504)
C-629- 172 -4	40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #505)
C-629- 173 -4	40,275 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #506)
C-629- 174 -4	40,349 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#507)
C-629- 175 -4	40,242 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#508)
C-629- 176 -4	38,991 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK# 509)
C-629- 177 -4	39,311 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#510)
C-629- 178 -4	39,232 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#511)
C-629- 179 -4	39,414 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK# 512)

C-629- 180 -4	39,333 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#513)
C-629- 181 -4	9,168 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#514)
C-629- 182 -4	39,107 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#515)
C-629- 183 -4	38,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK# 516)
C-629- 184 -4	40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#517)
C-629- 185 -4	40,389 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#518)
C-629- 186 -4	40,379 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#519)
C-629- 187 -4	40,782 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#520)
C-629- 188 -4	40,280 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#521)
C-629- 189 -4	40,281 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#522)
C-629- 190 -4	40,420 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#523)
C-629- 191 -4	40,513 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#524)

C-629- 192 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#601) WITH PRESSURE/VACUUM VALVE
C-629- 193 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#602) WITH PRESSURE/VACUUM VALVE
C-629- 194 -4	192,508 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#603) WITH PRESSURE/VACUUM VALVE
C-629- 195 -4	192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#604) WITH PRESSURE/VACUUM VALVE
C-629- 196 -4	190,569 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#605) WITH PRESSURE/VACUUM VALVE
C-629- 197 -4	192,008 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#606) WITH PRESSURE/VACUUM VALVE
C-629- 198 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#607) WITH PRESSURE/VACUUM VALVE
C-629- 199 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#608) WITH PRESSURE/VACUUM VALVE
C-629- 200 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#609) WITH PRESSURE/VACUUM VALVE
C-629- 201 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#610) WITH PRESSURE/VACUUM VALVE
C-629- 202 -4	192,493 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#611) WITH PRESSURE/VACUUM VALVE
C-629- 203 -4	192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#612) WITH PRESSURE/VACUUM VALVE

C-629- 204 -4	192,569 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#613) WITH PRESSURE/VACUUM VALVE
C-629- 205 -4	192,619 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#614) WITH PRESSURE/VACUUM VALVE
C-629- 206 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#615) WITH PRESSURE/VACUUM VALVE
C-629- 207 -5	195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#616) WITH PRESSURE/VACUUM VALVE
C-629- 208 -4	195,125 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#617) WITH PRESSURE/VACUUM VALVE
C-629- 209 -4	195,555 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#618) WITH PRESSURE/VACUUM VALVE
C-629- 210 -4	195,219 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #620) WITH PRESSURE/VACUUM VALVE
C-629- 211 -4	195,462 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK#621) WITH PRESSURE/VACUUM VALVE
C-629- 212 -4	223,387 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #801) WITH PRESSURE/VACUUM VALVE
C-629- 213 -4	223,736 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #802) WITH PRESSURE/VACUUM VALVE
C-629- 214 -4	223,682 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #803) WITH PRESSURE/VACUUM VALVE
C-629- 215 -4	223,910 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #804) WITH PRESSURE/VACUUM VALVE

C-629- 216 -4	223,766 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #805) WITH PRESSURE/VACUUM VALVE
C-629- 217 -4	223,782 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #806) WITH PRESSURE/VACUUM VALVE
C-629- 218 -4	231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #807) WITH PRESSURE/VACUUM VALVE
C-629- 219 -4	231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #808) WITH PRESSURE/VACUUM VALVE
C-629- 220 -4	231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #809) WITH PRESSURE/VACUUM VALVE
C-629- 221 -4	231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #810) WITH PRESSURE/VACUUM VALVE
C-629- 222 -4	231,127 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #811) WITH PRESSURE/VACUUM VALVE
C-629- 223 -4	230,867 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #812) WITH PRESSURE/VACUUM VALVE
C-629- 224 -4	46,255 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #813) WITH PRESSURE/VACUUM VALVE
C-629- 225 -4	46,238 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #814) WITH PRESSURE/VACUUM VALVE
C-629- 226 -4	46,399 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #815) WITH PRESSURE/VACUUM VALVE
C-629- 227 -4	46,246 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #816) WITH PRESSURE/VACUUM VALVE

C-629- 228 -4	46,731 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #817) WITH PRESSURE/VACUUM VALVE
C-629- 229 -4	46,691 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #818) WITH PRESSURE/VACUUM VALVE
C-629- 230 -4	47,049 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #819) WITH PRESSURE/VACUUM VALVE
C-629- 231 -4	47,049 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #820) WITH PRESSURE/VACUUM VALVE
C-629- 232 -4	46,637 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #821) WITH PRESSURE/VACUUM VALVE
C-629- 233 -4	46,609 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #822) WITH PRESSURE/VACUUM VALVE
C-629- 234 -4	46,520 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #823) WITH PRESSURE/VACUUM VALVE
C-629- 235 -4	46,608 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #824) WITH PRESSURE/VACUUM VALVE
C-629- 236 -4	46,619 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #825) WITH PRESSURE/VACUUM VALVE
C-629- 237 -4	46,535 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #826) WITH PRESSURE/VACUUM VALVE
C-629- 238 -4	14,251 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #827) WITH PRESSURE/VACUUM VALVE
C-629- 239 -4	12,495 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #828) WITH PRESSURE/VACUUM VALVE

C-629- 240 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #901) WITH PRESSURE/VACUUM VALVE
C-629- 241 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #902) WITH PRESSURE/VACUUM VALVE
C-629- 242 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #903) WITH PRESSURE/VACUUM VALVE
C-629- 243 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #904) WITH PRESSURE/VACUUM VALVE
C-629- 244 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #905) WITH PRESSURE/VACUUM VALVE
C-629- 245 -4	351,049 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #906) WITH PRESSURE/VACUUM VALVE
C-629- 246 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #907) WITH PRESSURE/VACUUM VALVE
C-629- 247 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #908) WITH PRESSURE/VACUUM VALVE
C-629- 248 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #909) WITH PRESSURE/VACUUM VALVE
C-629- 249 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #910) WITH PRESSURE/VACUUM VALVE
C-629- 250 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #911) WITH PRESSURE/VACUUM VALVE
C-629- 251 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #912) WITH PRESSURE/VACUUM VALVE

C-629- 252 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #913) WITH PRESSURE/VACUUM VALVE
C-629- 253 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #914) WITH PRESSURE/VACUUM VALVE
C-629- 254 -4	350,698 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #915) WITH PRESSURE/VACUUM VALVE
C-629- 255 -4	13,392 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP1)
C-629- 256 -4	14,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP2)
C-629- 257 -4	15,180 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP3)
C-629- 258 -4	14,764 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP4)
C-629- 259 -4	13,704 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP5)
C-629- 260 -4	14,801 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP6)
C-629- 261 -4	19,402 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP7)
C-629- 262 -4	19,401 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP8)
C-629- 263 -4	19,406 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP9)

C-629- 264 -4	6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1003) WITH PRESSURE/VACUUM VALVE
C-629- 265 -4	6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1004) WITH PRESSURE/VACUUM VALVE
C-629- 266 -4	6,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1005) WITH PRESSURE/VACUUM VALVE
C-629- 267 -4	13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1006) WITH PRESSURE/VACUUM VALVE
C-629- 268 -4	13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1007) WITH PRESSURE/VACUUM VALVE
C-629- 269 -4	13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1008) WITH PRESSURE/VACUUM VALVE
C-629- 270 -4	13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1009) WITH PRESSURE/VACUUM VALVE
C-629- 271 -4	13,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1010) WITH PRESSURE/VACUUM VALVE
C-629- 272 -4	32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1011) WITH PRESSURE/VACUUM VALVE
C-629- 273 -4	32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1012) WITH PRESSURE/VACUUM VALVE
C-629- 274 -4	32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1013) WITH PRESSURE/VACUUM VALVE
C-629- 275 -4	32,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1014) WITH PRESSURE/VACUUM VALVE

C-629- 276 -4	64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1015) WITH PRESSURE/VACUUM VALVE
C-629- 277 -4	64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1016) WITH PRESSURE/VACUUM VALVE
C-629- 278 -4	64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1017) WITH PRESSURE/VACUUM VALVE
C-629- 279 -4	64,000 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #1018) WITH PRESSURE/VACUUM VALVE
C-629- 280 -4	10,535 GALLON PLASTIC RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #3000) WITH PRESSURE/VACUUM VALVE
C-629- 281 -4	10,535 GALLON PLASTIC RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #3001) WITH PRESSURE/VACUUM VALVE
C-629- 284 -4	60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #301) WITH PRESSURE/VACUUM VALVE
C-629- 285 -4	60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #302) WITH PRESSURE/VACUUM VALVE
C-629- 286 -4	60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK TANK (TANK #303) WITH PRESSURE/VACUUM VALVE
C-629- 287 -4	60,800 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #304) WITH PRESSURE/VACUUM VALVE
C-629- 288 -4	194,400 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK #305) WITH PRESSURE/VACUUM VALVE
C-629- 289 -5	195,216 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #306) WITH PRESSURE VACUUM VALVE AND INSULATION

C-629- 290 -5	195,247 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #307) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 291 -5	195,225 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #308) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 292 -5	195,465 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #309) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 293 -5	195,412 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #310) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 294 -5	195,246 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #311) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 295 -5	195,126 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #312) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 296 -5	195,094 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #313) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 297 -5	195,296 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #314) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 298 -5	195,443 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #315) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 299 -5	195,001 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #316) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 300 -5	195,241 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #317) WITH PRESSURE VACUUM VALVE AND INSULATION

C-629- 301 -5	195,251 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #318) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 302 -5	195,249 GALLON SSTEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #319) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 303 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2017) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 304 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R-2018) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 305 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2019) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 306 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2020) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 307 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2001) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 308 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2002) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 309 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2003) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 310 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2004) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 311 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2005) WITH PRESSURE VACUUM VALVE AND INSULATION

C-629- 312 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2012) WITH PRESSURE VACUUM VALVE AND INSULATION
C-629- 313 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 314 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 315 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 316 -4	45,226 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 317 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 318 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 319 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 320 -4	119,546 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK # R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 325 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 326 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION

C-629- 327 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 328 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 329 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 330 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 331 -2	86,780 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION
C-629- 332 -2	86,780 GALLON RED AND WHITE WINE FERMENTATION/STORAGE STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION

ATTACHMENT C

Proposed Modified Title V Operating Permits No. C-629-11-4 through '-191-4, '-192-5, '-193-5, '-194-4 through '-197-4, '-198-5 through '-201-5, '-202-4 through '-205-4, '-206-5, '-207-5, -208-4 through '-281-4, '-284-4 through '-288-4, '-289-5 through '-302-5, '-303-4 through '-320-4, '-325-2 through '-332-2

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-11-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
5,967 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK CT-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-12-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
5,947 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK CT-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-13-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
8,557 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK CT-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-14-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
604 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-15-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-16-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
603 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-17-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-18-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-19-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-20-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
1,194 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-21-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
1,192 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-22-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
1,107 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-23-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
1,003 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-24-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-25-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-26-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-27-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-28-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-29-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-30-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,610 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-31-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,605 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-40-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
9,356 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-41-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
9,339 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 18 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-42-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
9,389 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-43-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-44-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-45-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-52-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
3,426 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-53-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
3,424 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-54-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
46,222 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-55-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,205 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-56-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,203 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-57-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,215 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-58-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,767 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-59-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
46,746 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-60-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
46,584 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-61-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,439 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-62-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,506 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-63-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,508 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-64-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,539 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-65-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,591 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-66-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,573 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-67-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
46,582 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-68-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
46,558 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-69-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,542 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-70-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,615 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-71-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,634 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-72-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,568 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-73-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,719 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-74-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,625 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-75-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,618 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-76-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,587 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-77-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,661 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-78-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,510 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-79-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,567 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-80-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,534 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-81-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-82-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-83-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-84-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-85-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-86-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,469 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-87-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,473 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-88-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,489 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-89-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,251 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-90-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,404 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-91-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
37,439 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-92-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
278,711 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-93-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
278,002 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-94-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
277,996 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-95-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
277,937 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-96-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
278,269 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-97-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
277,590 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-98-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
277,731 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-99-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
277,429 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-100-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
176,001 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 221 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-101-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
175,781 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 222 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-102-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
175,977 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 223 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-103-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,849 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 241 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-104-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,908 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 242 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-105-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,888 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 243 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-106-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,880 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 244 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-107-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,884 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 245 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-108-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,855 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 246 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-109-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,868 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 247 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-110-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,857 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 248 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-111-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,833 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 249 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-112-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,895 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-113-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,817 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-114-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,826 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-115-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,599 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-116-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,495 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-117-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,588 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-118-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,504 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-119-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,645 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-120-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,565 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-121-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,632 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-122-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,667 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-123-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,569 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-124-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,533 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-125-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,677 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-126-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,648 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-127-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,620 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-128-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,658 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-129-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,060 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-130-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,068 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-131-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,057 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-132-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,076 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-133-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,072 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE

DRAFT

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-134-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,085 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-135-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
6,086 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-136-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
3,092 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-137-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
3,014 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-138-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
3,073 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-139-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-140-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-141-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-142-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
1,244 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 288

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-143-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
1,245 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 289

PERMIT UNIT REQUIREMENTS

1. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
2. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
3. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
5. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
8. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
9. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
10. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-144-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,472 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 401

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-145-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,352 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 402

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-146-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,276 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 403

DRAFT

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-147-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,259 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 404

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-148-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,359 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 405

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PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-149-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,479 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 406

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-150-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,673 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 407

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-151-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,500 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 408

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-152-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,626 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 409

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-153-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,407 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 410:

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-154-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,619 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 411

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-155-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,405 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 412

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-156-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,248 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 413

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-157-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,640 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 414

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-158-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,108 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 415

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-159-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,846 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 416

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-160-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,023 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 417

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-161-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,560 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 418

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-162-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,667 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 419

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-163-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,602 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 420

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-164-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,481 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 421

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-165-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,458 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 422

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-166-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,465 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 423

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-167-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,493 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 424

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-168-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,186 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 501

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-169-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,348 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 502:

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-170-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,250 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 503

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-171-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,503 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 504

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-172-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 505

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-173-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,275 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 506

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

DRAFT

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-174-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,349 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK STORAGE TANK 507

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-175-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
40,242 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 508

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-176-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
38,991 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 509

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-177-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,311 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 510

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-178-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,232 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 511

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-179-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,414 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 512

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-180-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,333 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 513:

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PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-181-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,168 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 514

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PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-182-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
39,107 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 515

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit.
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-183-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
38,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 516

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-184-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,350 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 517

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-185-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,389 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 518

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PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-186-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,379 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 519

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PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-187-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,782 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 520

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-188-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,280 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 521

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-189-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
40,281 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 522

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-190-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
GALLON GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 52:

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-191-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
40,513 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 524

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-192-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
195,500 GALLON STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-193-5

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-194-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
192,508 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 603

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-195-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 604

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-196-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,569 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 605

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-197-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
192,008 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 606

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-198-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-199-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-200-5

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-201-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-202-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
192,493 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 611

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-203-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 612

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-204-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 613

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-205-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
192,619 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 614

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-206-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-207-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-208-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
195,125 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-209-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
195,555 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-210-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
195,219 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-211-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
195,462 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-212-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,387 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-213-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,736 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-214-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,682 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-215-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,910 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 804 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-216-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,766 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 805 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-217-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
223,782 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 806 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-218-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-219-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-220-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-221-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-222-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-223-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
230,867 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-224-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,255 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 813 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-225-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,238 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 814 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-226-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,399 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 815 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-227-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,246 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 816 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-228-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,731 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 817 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-229-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,691 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 818 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-230-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
47,049 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 819 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-231-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
47,049 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 820 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-232-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,637 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 821 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-233-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,609 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 822 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-234-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,520 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 823 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-235-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,608 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 824 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-236-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
46,619 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 825 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-237-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
46,535 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 826 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-238-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
14,251 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 827 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-239-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
12,495 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-240-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-241-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-242-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-243-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-244-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-245-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
351,049 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-246-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-247-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-248-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-249-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-250-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-251-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-252-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-253-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-254-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-255-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
13,392 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 1)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-256-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
14,996 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 2)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-257-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,180 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 3)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-258-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
14,764 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 4)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-259-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,704 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 5)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-260-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
14,801 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 6)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-261-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,402 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 7)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-262-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,401 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 8)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-263-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
19,406 GALLON CONCRETE RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (SUMP 9)

PERMIT UNIT REQUIREMENTS

1. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
2. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
3. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
5. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
6. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
7. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
8. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-264-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-265-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-266-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-267-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-268-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-269-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-270-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-271-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-272-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-273-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-274-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-275-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1,000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-276-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-277-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-278-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-279-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-280-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

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12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-281-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
9. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-284-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
60,800 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK 301) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-285-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK 302) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201] Federally Enforceable Through Title V Permit

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

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-286-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK 303) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-287-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK 304) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-288-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE AND SPIRITS STORAGE TANK (TANK 305) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-289-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
195,216 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 306) WITH PRESSURE VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-290-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 307) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-291-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 308) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-292-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 309) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-293-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 310) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-294-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 311) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-295-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 312) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-296-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 313) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-297-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 314) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-298-5 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 315) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-299-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 316) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-300-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 317) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-301-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 318) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-302-5 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK 319) WITH PRESSURE VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-303-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-304-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-305-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-306-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2020) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-307-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2001) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-308-4

EXPIRATION DATE: 07/31/2015

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EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2002) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-309-4 **EXPIRATION DATE:** 07/31/2015

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EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2003) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-310-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2004) WITH PRESSURE/VACUUM VALVE AND INSULATION

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit
13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-311-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2005) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) +. (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-312-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2012) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit
13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-313-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-314-4

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-315-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-316-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
45,500 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-317-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2023) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-318-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-319-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-320-4 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
121,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit
13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-325-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
86,780 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-326-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK # R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-327-2

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-328-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-329-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-330-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-331-2 **EXPIRATION DATE:** 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit

13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-332-2

EXPIRATION DATE: 07/31/2015

DRAFT

EQUIPMENT DESCRIPTION:
87,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION/STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201] Federally Enforceable Through Title V Permit
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201] Federally Enforceable Through Title V Permit
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201] Federally Enforceable Through Title V Permit
8. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201] Federally Enforceable Through Title V Permit
9. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201] Federally Enforceable Through Title V Permit
10. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201] Federally Enforceable Through Title V Permit
11. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201] Federally Enforceable Through Title V Permit

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PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

12. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201] Federally Enforceable Through Title V Permit
13. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
14. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit
15. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
16. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
17. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201] Federally Enforceable Through Title V Permit
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694] Federally Enforceable Through Title V Permit

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ATTACHMENT D

Authorities to Construct per Listing in Attachment A

D-1

Authorities to Construct '-11-2 through '-281-2, '-284-1 through '-288-1, '-289-2 through '-302-2, '-303-1 through '-320-1 and '-325-0 through '-332-0 (District ATC Project C-1090293).

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-11-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,967 GALLON STAINLESS STEEL WINE STORAGE TANK CT-1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-11-2 : Jan 28 2010 11:19AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-12-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,947 GALLON STAINLESS STEEL WINE STORAGE TANK CT-2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-12-2 : Jan 28 2010 11:18AM - REASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-13-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 8,557 GALLON STAINLESS STEEL WINE STORAGE TANK CT-3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-13-2 : Jan 06 2010 11:18AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-14-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201].
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-14-2 : Jan 28 2010 11:18AM – KEASTMO : Joint Inspection NOT Required

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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-15-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-16-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-17-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-18-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-19-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-20-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-21-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-22-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-23-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-24-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
[illegible] Jan 28 2010 11:21AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-25-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-25-2 : Jan 28 2010 11:21AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-26-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS.

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-26-2 , Jan 28 2010 11:21AM -- KEABTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-27-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-27-2 : Jan 8 2010 11:21AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-28-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-29-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-30-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,610 GALLON IRON COATED WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-30-2 : Jan 28 2010 11:21AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-31-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,605 GALLON IRON COATED WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-31-2 : Jan 28 2010 11:21AM – KEABTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-40-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-40-2 : Jan 28 2010 11:21AM - REASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-41-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-41-2 : Jan 28 2010 11:22AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-42-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-42-2 : Jan 28 2010 11:22AM - KEARTMO : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-43-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-43-2 : Jan 28 2010 11:22AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-44-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-44-2 : Jan 25 2010 11:22AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-45-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-45-2 : Jan 28 2010 11:72AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-52-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,426 GALLON STAINLESS STEEL WINE STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-52-2 : Jan 28 2010 11:22AM - KEASTMO : Joint Inspection NOT Required

7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-53-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,424 GALLON STAINLESS STEEL WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-54-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-55-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-56-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,203 GALLON STAINLESS STEEL WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-56-2 : Jan 28 2010 11:33AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-57-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-57-2 : Jan 28 2010 11:23AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-58-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,767 GALLON STAINLESS STEEL WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-58-2 : Jan 28-2010 11:23AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-59-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-59-2 : Jan 29 2010 11:33AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-60-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-60-2 : Jan 28 2010 14:23AM – KEASTWD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-61-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-62-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,506 GALLON STAINLESS STEEL WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-63-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,508 GALLON STAINLESS STEEL WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-64-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,539 GALLON STAINLESS STEEL WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-65-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,591 GALLON STAINLESS STEEL WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-65-2 : Jan 28 2010 11:24AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-66-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,573 GALLON STAINLESS STEEL WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-67-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,582 GALLON STAINLESS STEEL WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-67-2 : Jan 28 2010 11:24AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-68-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,558 GALLON STAINLESS STEEL WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-68-2 : Jan 28 2010 11:24AM -- KEASTWO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-69-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-69-2 : Jan 28 2010 11:24AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-70-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-70-2 : Jan 28 2010 11:24AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-71-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,634 GALLON STAINLESS STEEL WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-71-2 : Jan 26 2010 11:24AM -- KEASTLAD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-72-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,568 GALLON STAINLESS STEEL WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-73-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,719 GALLON STAINLESS STEEL WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-73-2 : Jan 28 2010 11:24AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-74-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-74-2 : Jan 28 2010 11:25AM – KEASTVD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-75-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-75-2 : Jan 28 2010 11:25AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-76-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-76-2 : Jan 28 2010 11:25AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-77-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-77-2 : Jan 28 2010 11:25AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-78-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-78-2 : Jan 18 2010 11:25AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-79-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-79-2 : Jan 28 2010 11:25AM - KEASTMD : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-80-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-80-2 : Jan 29 2010 11:25AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-81-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-81-2 : Jan 28 2010 11:25AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-82-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C629-82-2 : Jan 28 2010 11:30AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-83-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-83-2 : Jan 28 2010 11:28AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-84-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-84-2 : Jan 28 2010 11:26AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-85-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-85-2 : Jan 28 2010 11:28AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-86-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-86-2 : Jan 2[illegible] 2010 11:[illegible]AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-87-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-87-2 : Jan 28 2010 11:26AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-88-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-88-2 : Jan 28 2010 11:26AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-89-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,251 GALLON STAINLESS STEEL WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-89-2 : Jan 28 2010 11:26AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-90-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-90-2 : Jan 28 2010 11:28AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-91-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-91-2 : Jan 28 2010 11:28AM -- KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-92-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-92-2 : Jan 28 2010 11:26AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-93-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-93-2 : Jan 28 2010 11:27AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-94-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-94-2 : Jan 28 2010 11:27AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-95-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-95-2 : Jan 28 2010 11:37AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-96-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-96-2 : Jan 28 2010 11:27AM – KEASTWD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-97-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-97-2 : Jan 28 2010 11:27AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-98-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-98-2 : Jan 28 2010 11:27AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-99-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-99-2 : Jan 29 2010 11:27AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-100-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-100-2: Jan 28 2010 11:27AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-101-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-101-2 Jan 28 2010 11:27AM – KEASTMD : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-102-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-102-2 : Jan 28 2010 11:26AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-103-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-103-2 : Jan 29 2010 11:28AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-104-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-104-2 : Jan 28 2010 11:25AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-105-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-105-2 : Jan 28 2010 11:38AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-106-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-106-2 : Jan 28 2010 11:28AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-107-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-107-2 : Jan 29 2010 11:28AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-108-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-108-2 : Jan 28 2010 11:25AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-109-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-109-2 : Jan 28 2010 11:18AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-110-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
[illegible] Jan 28 2010 11:28AM - REASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-111-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-111-2 : Jan 28 2010 11:20AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-112-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-112-2 : Jan 29 2010 11:29AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-113-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-114-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-115-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-115-2 : Jan 28 2010 11:28AM – KEASTMD : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-116-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-116-2 : Jan 28 2010 11:29AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-117-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-117-2 : JAN 29 2010 11:28AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-118-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-119-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-119-2 : Jan 28 2010 11:28AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-120-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201].
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-120-2 : Jan 28 2010 11:30AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-121-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-121-2: Jan 28 2010 11:30AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-122-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-122-2 : Jan 28 2010 11:30AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-123-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-6950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-123-2 : Jan 28 2010 11:30AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-124-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-125-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-125-2: Jan 28 2010 11:30AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-126-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-126-2 : Jan 28 2010 11:30AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-127-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-127-2 : Jan 28 2010 11:30AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-128-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-128-2 : Jan 28 2010 11:30AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-129-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-129-2 : Jan 28 2010 11:30AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-130-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-130-2 : Jan 28 2010 11:31AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-131-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct; and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-131-2 : Jan 29 2010 11:31AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-132-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-132-2 : Jan 28 2010 11:31AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-133-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-134-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-135-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-136-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

for DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-137-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-138-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-139-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-140-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-141-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-142-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-143-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-144-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-145-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-146-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-147-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-148-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-149-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-150-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-150-2: Jan 20 2010 11:33AM - KEASTMD : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-151-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-152-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-152-2 : Jan 18 2010 11:33AM – KEASTMD : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-153-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 410: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694].

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-154-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-155-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 412: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-156-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-157-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 414: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date; the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-158-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-159-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 416: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-160-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 417: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-161-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 418: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-162-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-163-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-163-2 : Jan 28 2010 11:34AM - KEASTMO : Joint Inspection NOT Required

6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-164-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-165-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-166-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-167-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-168-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-169-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-170-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-171-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-172-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-173-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-174-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 507: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-175-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 508: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-176-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 509: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-177-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 510: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-177-2 : Jan 29 2010 11:36AM – KEASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-178-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 511: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-6950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-178-2 : Jan 28 2010 11:38AM - KEASTMD : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-179-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-180-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 513: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-181-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 514: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-181-2 : Jan 28 2010 11:35AM – KEASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-182-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-183-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-184-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 517: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-185-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 518: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-186-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-187-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-188-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-189-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-190-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

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AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-191-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-191-2 : Jan 28 2010 11:37AM – KEASTMD : Joint Inspection NOT Required

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6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-192-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-192-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-192-2 : Jan 28 2010 11:37AM – KEABTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-193-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-193-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-193-2 : Jan 28 2010 11:37AM -- KEASTMO : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-194-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-194-2: Jan 28 2010 11:36AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-195-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-195-2 : Jan 29 2010 11:38AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-196-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 605: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-196-2 : Jan 28 2010 11:36AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-197-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-197-2: Jan 28 2010 11:36AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-198-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-198-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-198-2 : Jan 29 2010 11:38AM – KEASTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-199-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-199-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-199-2 : Jan 22 2010 11:38AM - KEASTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-200-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-200-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-200-2 : Jan 28 2010 11:38AM - KEASTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-201-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-201-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-201-2 : Jan 28 2010 11:38AM – KEASTMO : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-202-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-202-2 : Jan 28 2010 11:38AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-203-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
[illegible] : Jan 28 2010 11:38AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-204-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-204-2 - Jan 28 2010 11:39AM - KEASTMO : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-205-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-205-2 : Jan 28 2010 11:39AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-206-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-206-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-206-2: Jan 28 2010 11:33AM – KEASTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-207-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authority to Construct C-629-207-3 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-207-2 : Jan 28 2010 11:29AM – KEASTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

13. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

14. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

15. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-208-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of Issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-208-2 : Jan 28 2010 11:39AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-209-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-209-2 : Jan 18 2010 11:39AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-210-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-210-2 : Jan 28 2010 11:38AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-211-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-211-2: Jan 28 2010 11:23AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-212-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-212-2 : Jan 28 2010 11:40AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-213-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-213-2 : Jan 28 2010 11:40AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-214-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
[illegible] Jan 28 2010 11:40AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-215-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-215-2 : Jan 28 2010 11:40AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-216-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-216-2 : Jan 28 2010 11:40AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-217-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806: ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-217-2 : Jan 28 2010 11:40AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-218-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-218-2 : Jan 28 2010 11:40AM - HEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-219-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-219-2 : Jan 28 2010 11:40AM -- KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-220-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-220-2 : Jan 29 2010 11:40AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-221-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-221-2 : Jan 28 2010 11:41AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-222-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-222-2 : Jan 28 2010 11:41AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-223-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE: ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-223-2 : Jan 28 2010 11:41AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-224-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51:165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-224-2 : Jan 28 2010 11:41AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-225-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-225-2 : Jan 28 2010 11:41AM – KEASTMD : Joins Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-226-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-226-2 , Jan 28 2010 11:41AM – KEASTIAD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-227-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-227-2 : Jan 28, 2010 11:41AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-228-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-228-2: Jan 28 2010 11:41AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-229-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-229-2 : Jan 28 2010 11:41AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-230-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-230-2 : Jan 28 2010 11:42AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-231-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-231-2 : Jan 28 2010 11:42AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-232-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-232-2 : Jan 28 2010 11:42AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-233-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-233-2 : Jan 28 2010 11:42AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-234-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-234-2 : Jan 28 2010 11:02AM – REASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-235-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C629-235-2: Jan 28 2010 11:42AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

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14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-236-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-236-2 : Jan 28 2010 11:42AM – KSASTMD : Joint Inspection NOT Required

Central Regional Office • 1990 E. Gettysburg Ave. • Fresno, CA 93726 • (559) 230-5900 • Fax (559) 230-6061

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-237-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-237-2: Jan 19 2010 11:42AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-238-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694].

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-238-2 : Jan 28 2010 11:43AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-239-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3') of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-239-2 : Jan 28 2010 11:43AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-240-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-240-2 : Jan 28 2010 11:43AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-241-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-241-2 : Jan 28 2010 11:43AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-242-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-242-2 : Jan 28 2010 11:43AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-243-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-243-2 : Jan 28 2010 11:03AM - KEABTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-244-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-244-2 : Jan 28 2010 11:43AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-245-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-245-2 : Jan 21 2010 11:43AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-246-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-246-2 : Jan 28 2010 11:43AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-247-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-247-2 : Jan 28 2010 11:43AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-248-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-248-2 : Jan 28 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-249-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-249-2 : Jan 28 2010 11:44AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-250-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-250-2 : Jan 28 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-251-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C629-251-2: Jan 28 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-252-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-252-2 : Jan 28 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-253-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201] .
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-253-2: Jan 28 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-254-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-254-2 : Jan 28 2010 11:44AM - KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-255-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-255-2: Jan 28 2010 11:44AM – KBASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-256-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-256-2: Jan 26 2010 11:44AM – KEASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-257-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-257-2 : Jan 28 2010 11:45AM - KEASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-258-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-258-2 : Jan 19 2010 11:45AM - KEASTMO : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-259-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION O: 13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-259-2 : Jun 28 2010 11:45AM – KEASTWD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-260-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-260-2 : Jan 28 2010 11:45AM - REASTMD : Joint Inspection NOT Required

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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-261-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-262-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-263-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-264-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-265-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-266-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-267-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-267-2 : Jan 28 2010 11:46AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-268-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-268-2 : Jan 28 2010 11:46AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-269-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-269-2 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-270-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-270-2 : Jan 28 2010 11:45AM – KEASTMO : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-271-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-271-2 : Jan 28 2010 11:40AM – KEASTWD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-272-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-272-2 : Jan 28, 2010 11:46AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-273-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-273-2 : Jan 29 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-274-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-274-2 : Jan 28 2010 11:46AM - KEASTMD : JOPR Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-275-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO *OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE.* Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-275-2 : Jan 28 2010 11:07AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-276-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-276-2 : Jan 28 2010 11:47AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-277-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-277-2 : Jan 28 2010 11:47AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-278-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-278-2 : Dec 08 2010 11:47AM - KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-279-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTER AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-279-2 : Jan 28 2010 11:47AM – KEASTMD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-280-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-280-2 : Jan 28 2010 11:47AM - KEASTWD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-281-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH A PRESSURE/VACUUM VALVE

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-281-2 : Jan 28 2010 11:07AM - KEASTWD : Joint Inspection NOT Required

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

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-284-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-284-1 : Jan 28 2010 11:07AM -- KEASTMD : Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-285-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-285-1 : Jan 28 2010 11:47AM - KEASTMD : Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-286-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-6960 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-286-1 : Jan 28 2010 11:47AM - KEASTMD : Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-287-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-287-1: Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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6. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
12. Storage throughput shall not exceed 60,800 gallons in any one day. [District Rule 2201]
13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-288-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Authorities to Construct C-629-284-2 through '-288-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
3. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
4. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
5. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-288-1 : Jan 28 2010 11:48AM - KEABTMD : Joint Inspection NOT Required

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

7. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

8. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

9. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

10. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

11. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]

12. Storage throughput shall not exceed 194,400 gallons in any one day. [District Rule 2201]

13. Total storage throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

14. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-289-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-289-2 : JAN 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]

11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-290-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-290-2 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-291-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-291-2 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-292-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-292-2 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]

11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date; the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-293-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-293-2 : Jan 28, 2010 11:48AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]

11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-294-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-294-2 : Jan 28 2010 11:46AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-295-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-295-2 : Jan 28 2010 11:48AM – KEASTMO : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-296-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-296-2 : Jan 28 2010 11:49AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]

11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-297-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-297-2 : Jan 28 2010 11:18AM - KEASTMO : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-298-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-298-2 : Jan 28 2010 11:48AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-299-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-299-2 : Jan 28 2010 11:49AM – KEASTMO : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-300-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-300-2 : Jan 29 2010 11:49AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]

11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]

12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-301-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-301-2 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-302-2 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319): DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK, ESTABLISH SLC FOR FERMENTATION OPERATIONS, REVISE TANK CAPACITY TO 198,000 GALLONS AND CORRECT EQUIPMENT DESCRIPTION TO INDICATE THE TANK IS EQUIPPED WITH INSULATION

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-302-2 : Jan 28 2010 11:49AM – KEASTIAO : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. Ethanol content of wine stored in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
11. Storage throughput shall not exceed either of the following limits: 198,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
12. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
13. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
14. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
15. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
16. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-303-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO *OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.*. *This is NOT a PERMIT TO OPERATE.* Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-303-1 : Jan 28 2010 11:48AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]

12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]

13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]

14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-304-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS.

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-304-1 : Jan 28 2010 11:48AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]

12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]

13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]

14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-305-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: *O'NEILL BEVERAGES CO LLC*
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE (TANK# R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-305-1 : Jan 28 2010 11:50AM - KEASTMO : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-306-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-306-1 : Jan 28 2010 11:50AM – REASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-307-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE(TANK # R-2001) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-307-1 : Jan 28 2010 11:50AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-308-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2002) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-308-1: Jan 28 2010 11:30AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-309-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2003) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-309-1 : Jan 29 2010 11:50AM - KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-310-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE (TANK # R-2004) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-311-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2005) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-311-1 : Jan 28 2010 11:50AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-312-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2012) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans; specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-312-1 : Jan 28 2010 11:50AM -- KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-313-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions *excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was* excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-313-1 : Jan 28 2010 11:51AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-314-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-315-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-6950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-316-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-316-1 : Jan 28 2010 11:51AM – KEASTMD : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-317-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-317-1 : Jan 28 2010 11:51AM - REASTMD : Joint Inspection NOT Required

5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]

12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]

13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]

14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-318-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-318-1 : Jan 28 2010 11:51AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-319-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-319-1 : Jan 28 2010 11:51AM -- KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]
14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
15. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-320-1 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION: DESIGNATE TANK AS A RED AND WHITE WINE FERMENTATION TANK AND ESTABLISH SLC FOR FERMENTATION OPERATIONS

CONDITIONS

1. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-320-1 : Jan 18 2010 11:31AM – KEASTMD : Joint Inspection NOT Required

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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

11. Tank storage throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]

12. Combined storage throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]

13. Records of the combined annual storage throughput for permit units C-629-303 through '-320 shall be kept. [District Rule 2201]

14. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

16. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

17. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-325-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-325-0 : Jan 28 2010 11:51AM - KEASTMD : Joint Inspection NOT Required

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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-326-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-326-0 : Jan 27 2010 11:52AM – KEASTMD : Joint Inspection NOT Required

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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-327-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-328-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-328-0: Jan 28 2010 11:52AM – KEASTMO : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-329-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-330-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-331-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-331-0 : Jan 28 2010 11:52AM – KEASTMD : Joint Inspection NOT Required

5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]

6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]

13. Tank storage throughput shall not exceed 261,000 gallons in any one day. [District Rule 2201]

14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-332-0 **ISSUANCE DATE:** 01/28/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
87,000 GALLON RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION

CONDITIONS

1. Prior to operating equipment under this Authority to Construct, permittee shall surrender VOC emission reduction credits for the following quantity of emissions: 1st quarter - 21 lb, 2nd quarter - 21 lb, 3rd quarter - 21 lb, and fourth quarter - 21 lb. Offsets shall be provided at the applicable offset ratio specified in Table 4-2 of Rule 2201 (as amended 9/21/06). [District Rule 2201]
2. ERC Certificate Number S-3060-1 (or a certificate split from this certificate) shall be used to supply the required offsets, unless a revised offsetting proposal is received and approved by the District, upon which this Authority to Construct shall be reissued, administratively specifying the new offsetting proposal. Original public noticing requirements, if any, shall be duplicated prior to reissuance of this Authority to Construct. [District Rule 2201]
3. Before beginning construction or implementation of the project authorized by this Authority to Construct, the owner or operator shall document and maintain a record of the following information: 1) A description of the project, 2) A description of the applicability test used to determine that the project is not a major modification for any regulated NSR pollutant, including the baseline actual emissions, the projected actual emissions, the amount of emissions excluded under paragraph (a)(1)(xxviii)(B)(3) of 40 CFR 51.165 and an explanation for why such amount was excluded, and any netting calculations, if applicable. [District Rule 2201]
4. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-332-0 : Jun 29 2010 11:52AM - REASTMD : Joint Inspection NOT Required

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5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]
8. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
9. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
10. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
11. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
12. The ethanol content of wine stored in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
13. Tank storage throughput shall not exceed gallons in any one day. [District Rule 2201]
14. Combined storage throughput of permits C-629-325 through C-629-332 shall not exceed 3,262,140 gallons per year. [District Rule 2201]
15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
19. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]
20. Records of the combined annual storage throughput for permit units C-629-325 through '-332 shall be kept. [District Rule 2201]

D-2

Authorities to Construct ‘-11-3 through ‘-191-3, ‘-192-4, ‘-193-4, ‘-194-3 through ‘-197-3, ‘-198-4 through ‘-201-4, ‘-202-3 through ‘-205-3, ‘-206-4, ‘-207-4, -208-3 through ‘-281-3 (District ATC Project C-1100213)

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-11-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,967 GALLON STAINLESS STEEL WINE STORAGE TANK CT-1 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-11-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-11-3 : Aug 23 2010 3:42PM – SRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-12-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 5,947 GALLON STAINLESS STEEL WINE STORAGE TANK CT-2 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-12-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-12-3 : Aug 20 2010 3:42PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-13-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 8,557 GALLON STAINLESS STEEL WINE STORAGE TANK CT-3 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-13-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-13-3 : Aug 20 2010 3:42PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-14-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-14-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-14-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-15-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-15-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-15-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-16-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-12-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-16-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-17-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-17-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-17-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-18-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-18-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-18-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-19-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-19-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-19-3 : Aug 20 2010 3:43PM – BRARO : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-20-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-20-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-20-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-21-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-21-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-21-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-22-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-22-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-22-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-23-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-23-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-23-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-24-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-24-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-24-3 : Aug 20 2010 3:43PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-25-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-25-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-25-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-26-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-26-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-26-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-27-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-27-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-27-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-28-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-28-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-28-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-29-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-29-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-29-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-30-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,610 GALLON IRON COATED WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-30-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-30-3 : Aug 20 2010 3:43PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-31-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,605 GALLON IRON COATED WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-31-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-31-3 : Aug 20 2010 3:43PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-40-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-40-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-40-3 : Aug 30-2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-41-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-41-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-41-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-42-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-42-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-42-3 : Aug 20 2010 3:44PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-43-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-43-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-43-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-44-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-44-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-44-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-45-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-45-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-45-3 : Aug 20 2010 3:44PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-52-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,426 GALLON STAINLESS STEEL WINE STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-52-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-52-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-53-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,424 GALLON STAINLESS STEEL WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-53-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-53-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-54-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-54-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-54-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-55-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-55-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-55-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-56-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,203 GALLON STAINLESS STEEL WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-56-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-56-3 : Aug 30 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-57-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-57-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-57-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-58-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,767 GALLON STAINLESS STEEL WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-58-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-58-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-59-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC-JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-59-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-59-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-60-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-60-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-60-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-61-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-61-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-61-3 , Aug 30 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-62-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,506 GALLON STAINLESS STEEL WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-62-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-62-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-63-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,508 GALLON STAINLESS STEEL WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-63-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-63-3 : Aug 20 2010 3:44PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-64-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,539 GALLON STAINLESS STEEL WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-64-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-64-3 : Aug 20 2010 3:44PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-65-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,591 GALLON STAINLESS STEEL WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-65-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-65-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-66-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,573 GALLON STAINLESS STEEL WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-66-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-66-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-67-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,582 GALLON STAINLESS STEEL WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-67-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-67-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-68-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,558 GALLON STAINLESS STEEL WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE. INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-68-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-68-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-69-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-69-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-69-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-70-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-70-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-70-3 : Aug 20 2010 2:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-71-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,634 GALLON STAINLESS STEEL WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-71-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-71-3 : Aug 20 2010 3:45PM -- BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-72-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,568 GALLON STAINLESS STEEL WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-72-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-72-3 : Aug 26 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-73-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,719 GALLON STAINLESS STEEL WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-73-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-73-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-74-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-74-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-74-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-75-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-75-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-75-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-76-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-76-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-76-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-77-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-77-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-77-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-78-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-78-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-78-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-79-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-79-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-79-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-80-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-80-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-80-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-81-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-81-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-81-3 : Aug 20 2010 3:45PM – BRARG. : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-82-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-82-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-82-3 : Aug 20 2010 3:45PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-83-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-83-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-83-3 : Aug 20 2010 3:46PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-84-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-84-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-84-3 : Aug 20 2010 3:46PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-85-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-85-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-85-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-86-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-86-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-86-3 : Aug 20 2010 3:47PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-87-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-87-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-87-3 : Aug 20 2010 3:47PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-88-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. Authority to Construct C-629-88-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-88-3 : Aug 20 2010 3:47PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-89-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,251 GALLON STAINLESS STEEL WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-89-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-89-3 : Aug 10 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-90-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-90-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-90-3 : Aug 20 2010 3:48PM -- BRARO , Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-91-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS.

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-91-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-91-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-92-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-92-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-92-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-93-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-93-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-93-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-94-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-94-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-94-3 : Aug 20 2010 3:48PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-95-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-95-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-95-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-96-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-96-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-96-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-97-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-97-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-97-3 : Aug 20 2010 3:48PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-98-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-98-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-98-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-99-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-99-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-99-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-100-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-100-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-100-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-101-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-101-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-101-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-102-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-102-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-102-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-103-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-103-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-103-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-104-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-104-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct. and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-104-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-105-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-105-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-105-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-106-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-106-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-106-3 : Aug 20 2010 3:48PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-107-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-107-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-107-3 : Aug 20 2010 3:48PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-108-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-108-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-108-3 : Aug 20 2010 3:49PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-109-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-109-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-109-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-110-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-110-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-110-3 : Aug 30 2010 3:49PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-111-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-111-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-111-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
11. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-112-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-112-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-112-3 : Aug 26 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-113-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-113-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-113-3 : Aug 30 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-114-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-114-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-114-3: Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-115-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-115-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-115-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-116-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648.

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-116-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-116-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-117-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-117-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-117-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-118-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-118-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-118-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-119-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-119-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-119-3 : Aug 26 2010, 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-120-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-120-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-120-3 : Aug 10 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-121-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-121-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-121-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-122-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-122-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-122-3 , Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-123-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-123-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-123-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-124-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE:INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-124-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-124-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-125-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-125-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-125-3 : Aug 20 2010 3:49PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-126-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-126-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-126-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-127-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-127-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-127-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-128-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-128-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-128-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-129-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-129-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-129-3 : Aug 26 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-130-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-130-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-130-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-131-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-131-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-131-3: Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-132-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-132-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-132-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-133-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-133-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-133-3 ; Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-134-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-134-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-134-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-135-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-135-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-135-3 : Aug 20 2010 3:50PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-136-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-136-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-136-3 : Aug-20 2010 3:50PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-137-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-137-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-137-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-138-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. Authority to Construct C-629-138-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
2. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-138-3 : Aug 20 2010 3:50PM - BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-139-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE. INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-139-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-139-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-140-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-140-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-140-3 : Aug 20 2010 1:50PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-141-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-141-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-141-3 : Aug 20 2010 3:50PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-142-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-142-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-142-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-143-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-143-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. Fermentation operations may be conducted in this tank without the pressure/vacuum valve. [District Rule 4694]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
6. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
7. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-143-3 : Aug 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

8. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

10. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-144-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-144-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-144-3: August 20 2010 3:50PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-145-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-145-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-145-3 : Aug 20 2010 3:51PM -- BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-146-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-146-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-146-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-147-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-147-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-147-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-148-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-148-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-148-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-149-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-149-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-149-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-150-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-150-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-150-3: Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-151-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-151-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-151-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-152-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-152-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-152-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-153-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 410: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-153-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-153-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-154-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-154-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-154-3 : Aug 26 2010 3:51PM -- BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-155-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 412: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-155-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-155-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-156-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-156-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-156-3 : Aug 20 2010 3:51PM – BRARO : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-157-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 414: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-157-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-157-3 : Aug 10 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-158-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-158-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-158-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-159-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 416: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-159-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-159-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-160-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 417: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-160-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-160-3 : Aug 20 2010, 3:51PM – BRARC : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-161-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 418: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-161-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-161-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-162-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-162-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-162-3 : Aug 20 2010 3:51PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-163-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-163-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-163-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required.

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-164-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-164-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-164-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694].

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-165-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-165-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-165-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-166-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-166-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-166-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-167-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-167-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-167-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-168-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-168-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-168-3 : Aug 20 2010 3:52PM – BRARG , Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-169-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-169-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-169-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-170-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-170-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-170-3 : Aug 30 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]
8. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]
9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]
10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-171-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-171-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-171-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-172-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-172-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-172-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-173-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-173-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-173-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-174-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 507: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-174-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-174-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-175-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 508: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-175-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-175-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-176-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 509: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-176-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-176-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-177-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 510: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-177-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-177-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-178-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 511: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-178-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-178-3 : Aug 20 2010 3:52PM – BRARO : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-179-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-179-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-179-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-180-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 513: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-180-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-180-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-181-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 514: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-181-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-181-3 : Aug 20 2010 3:52PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-182-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-182-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-182-3 : Aug 20 2010 3:53PM – BRARO : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-183-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-183-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-183-3 : Aug 2 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-184-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 517: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-184-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-184-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-185-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 518: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-185-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-185-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-186-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-186-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-186-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-187-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-187-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-187-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-188-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-188-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-188-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-189-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-189-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-189-3 : Aug 20 2010 3:53PM – GRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-190-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-190-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-190-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-191-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-191-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-191-3 : Aug 20 2010 3:53PM – BRARD : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-192-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-192-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-192-4 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-193-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-193-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-193-4 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-194-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-193-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-194-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-195-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-195-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-195-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-196-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 605: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-196-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-196-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-197-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-197-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-197-3 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-198-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-198-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-198-4 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-199-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-199-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-199-4 : Aug 20 2010 3:53PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-200-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-200-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-200-4 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-201-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-201-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-201-4 : Aug 20 2010 3:54PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-202-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-202-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-202-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-203-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-203-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-203-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-204-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-204-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-204-3 : Aug 06 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-205-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-205-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-205-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-206-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-206-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-206-4 : Aug 20-2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-207-4 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-207-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-207-4 : Aug 20 2010 3:54PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-208-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-208-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-208-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-209-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-209-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-209-3 : Aug 20 2010 3:54PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-210-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-210-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-210-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-211-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-211-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-211-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-212-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-212-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-212-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-213-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-213-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-213-3 : Aug 20 2010 3:54PM – BRAPG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-214-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-214-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-214-3 : Aug 30 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-215-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-215-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-215-3 : Aug 2 2010 3:54PM – GRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-216-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-216-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-216-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-217-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-217-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-217-3 : Aug 20 2010 3:54PM - BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-218-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-218-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-218-3 : Aug 20 2010 3:54PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-219-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-219-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-219-3 : Aug 26 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-220-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-220-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-220-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-221-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-221-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-221-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-222-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-222-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-222-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-223-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-223-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-223-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-224-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-224-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-224-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-225-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-225-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-225-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-226-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-226-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-226-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-227-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-227-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-227-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-228-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-228-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-228-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-229-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-229-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-229-3 : Aug 20 2010 7:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-230-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-230-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-230-3: Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-231-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-231-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-231-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-232-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-232-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-232-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-233-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-233-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-233-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-234-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-234-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-234-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-235-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-235-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-235-3 : Aug 20 2010 3:55PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-236-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-236-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-236-3 : Aug 20 2010 3:55PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-237-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-237-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-237-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-238-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-238-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-238-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-239-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-239-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-239-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-240-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-240-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-240-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-241-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-241-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-241-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-242-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-242-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-242-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-243-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-243-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-243-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-244-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-244-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct; and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-244-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-245-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-245-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-245-3 : Aug 20 2010 2:56PM -- BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-246-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-246-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-246-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-247-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-247-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-247-3 : Aug 20 2010 3:56PM – BRARO : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-248-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-248-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-248-3 : Aug 20 2010 3:56PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-249-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-249-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-249-3 : Aug 25 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-250-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-250-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-250-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-251-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-251-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-251-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-252-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-252-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-252-3 : Aug 10 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-253-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-253-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-253-3 : Aug 20 2010 3:56PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-254-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-254-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-254-3 , Aug 20 2010 3:56PM – SRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-255-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-255-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-255-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-256-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-256-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-256-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-257-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-257-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-257-3 : Aug 20 2010 3:57PM -- BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-258-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-258-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-258-3 : Aug 2[illegible] 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-259-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-259-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-259-3 : Aug 20 2010 3:57PM -- BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-260-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-260-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-260-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-261-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-261-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-261-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-262-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-262-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-262-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-263-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-263-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
4. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]
5. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]
6. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-263-3 : Aug 20 2010 3:57PM – BRARO : Joint Inspection NOT Required

7. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

9. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

10. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

11. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-264-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-264-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-264-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-265-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-265-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-265-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-266-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-266-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-266-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-267-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-267-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-267-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-268-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-268-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-268-3 : Aug 20 2010 3:57PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-269-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-269-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-269-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-270-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-270-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-270-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-271-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-271-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-271-3 : Aug 10 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-272-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-272-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-272-3 : Aug 20 2010 3:57PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-273-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-273-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-273-3 : Aug 20 2010 3:58PM -- BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-274-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-274-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-274-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-275-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-275-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-275-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-276-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-276-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-276-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-277-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-277-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-277-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-278-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-278-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-278-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-279-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-279-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-279-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-280-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-280-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-280-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

HEALTHY AIR LIVING™

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-281-3 **ISSUANCE DATE:** 08/20/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001: INCLUDE STORAGE OF SPIRITS IN PERMITTED OPERATIONS

CONDITIONS

1. The facility shall submit an application to modify the Title V permit in accordance with the timeframes and procedures of District Rule 2520. [District Rule 2520] Federally Enforceable Through Title V Permit
2. Authority to Construct C-629-281-2 shall be implemented prior to or concurrently with this ATC. [District Rule 2201]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-281-3 : Aug 20 2010 3:58PM – BRARG : Joint Inspection NOT Required

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

13. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

D-3

Authorities to Construct 289-3 through '-302-3, '-303-2 through '-320-2 and '-325-1 through '-332-1 (District ATC Project C-1100281)

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-289-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R0306) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,216 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-289-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-289-3 Mar 30 2010 8:00AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-290-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R0307) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,247 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-290-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-290-3 : Mar 30 2010 8:00AM -- BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 pounds per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = [(Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal)] + [(Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal)]. [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-291-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #R0308) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,225 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-291-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-291-3 Mar 30 2010 8:00AM – BROWND : Joint Inspection NOT Required

Printed on recycled paper

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-292-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #310) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,465 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-292-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-292-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-293-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #310) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,412 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-293-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-293-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-294-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #311) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,246 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-294-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-294-3 : May 30 2010 8:51AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-295-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #312) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,126 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-295-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-295-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-296-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #313) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,094 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-296-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-296-3 : Mar 30 2010 6:01AM -- BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-297-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #314) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,296 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-297-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-297-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-298-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #315) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,443 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-298-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-298-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-299-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #316) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,001 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-299-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-299-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-300-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #317) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,241 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-300-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-300-3 : Mar 30 2010 8:01AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-301-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #318) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,251 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-301-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-301-3 May 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-302-3 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 198,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK #319) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 195,249 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 392,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-302-2. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-302-3 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 392,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-303-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2017) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-303-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-303-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-304-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2018) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-304-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-304-2 : Mar 30 2010 8:02AM -- BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-305-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2019) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-305-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-305-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-306-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2020) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-306-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-306-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-307-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2001) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-307-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-307-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-308-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2002) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-308-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-308-2 : Mar 30 2010 8:02AM – BROWNJ : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-309-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2003) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-309-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-309-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-310-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2004) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-310-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-310-2 : Mar 30 2010 8:02AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-311-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2005) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-311-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-311-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-312-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2012) WITH PRESSURE VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-312-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-312-2 : Mar 30 2010 8:03AM -- BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-313-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2013) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-313-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-313-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-314-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2014) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-314-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-314-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-315-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2015) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-315-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-315-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-316-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 45,500 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2016) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 45,226 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 135,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-316-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-316-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 135,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-317-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2016) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-317-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-317-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-318-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2024) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-318-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-318-2 : Mar 30 2010 8:03AM -- BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-319-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2025) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-319-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
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5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-319-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-320-2 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 121,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK # R2026) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 119,546 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; INCREASE DAILY WINE STORAGE THROUGHPUT LIMIT TO 363,000 GALLONS; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-320-1. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-320-2 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 363,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

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

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-325-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2027) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-325-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

C-629-325-1 : Mar 30 2010 8:03AM -- BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-326-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK # R2028) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-326-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-326-1 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-327-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2029) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-327-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-327-1 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-328-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2030) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-328-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-328-1 : Mar 30 2010 8:03AM -- BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-329-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2031) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-329-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-329-1 : Mar 30 2010 8:03AM – BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-330-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2032) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-330-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-330-1 Mar 30 2010 8:04AM – BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-331-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2033) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-331-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C-629-331-1 : Mar 30 2010 8:04AM -- BROWND : Joint Inspection NOT Required

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6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-332-1 **ISSUANCE DATE:** 03/30/2010

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 87,000 GALLON RED AND WHITE WINE FERMENTATION AND STORAGE TANK (TANK #R2034) WITH PRESSURE/VACUUM VALVE AND INSULATION: CORRECT TANK SIZE TO 86,780 GALLONS; INCREASE MAXIMUM ETHANOL CONTENT OF WINE STORED TO 23.9%; AND ADD A COMBINED ANNUAL VOC EMISSIONS LIMIT OF 8,991 LB/YEAR FROM ALL WINE STORAGE OPERATIONS UNDER PERMITS C-629-289 THROUGH C-629-382

CONDITIONS

1. This Authority to Construct (ATC) shall be implemented prior to, or concurrently with, the modification and startup of the equipment authorized by ATC C-629-332-0. [District Rule 2201]
2. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
3. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
4. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services
C629-332-1 : Mar 30 2010 8:04AM -- BROWND : Joint Inspection NOT Required

6. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]

7. The VOC emissions for fermentation operations in this tank shall not exceed 3.46 lb/day per 1000 gallons of tank capacity. [District Rule 2201]

8. Total annual VOC emissions from all wine fermentation operations at this facility shall not exceed 410,502 lb per year. [District Rule 2201]

9. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production-gal) x (6.2 lb-VOC/1000 gal) + (Total Annual White Wine Production-gal) x (2.5 lb-VOC/1000 gal). [District Rule 2201]

10. Ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]

11. The maximum wine storage throughput in this tank shall not exceed 261,000 gallons per day. [District Rule 2201]

12. Combined annual VOC emissions from all wine storage operations under permit units C-629-289 through C-629-382 shall not exceed 8,991 pounds per year. [District Rule 2201]

13. The annual VOC wine storage emission factor for each wine ethanol content shall be calculated using the following equation: EF = 1.705259 * P^1.090407; where EF is the VOC emission factor in pounds of VOC per 1000 gallons of wine throughput; and P is the volume percent ethanol of the wine being transferred. [District Rule 2201]

14. Combined annual VOC emissions from wine storage operations under permit units C-629-289 through C-629-382 shall be determined as the sum of the emissions for each individual wine movement based on the volume transferred in each wine movement and the batch-specific wine storage emission factor calculated using the equation(s) specified within this permit. [District Rule 2201]

15. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rules 2201 and 4694]

16. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rules 2201 and 4694]

17. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694]

18. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]

19. The permittee shall maintain records of the combined annual VOC emissions for permit units C-629-289 through C-629-382 and those records shall be updated at least once per month. [District Rule 2201]

20. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

D-4

Authorities to Construct '-192-3, '-193-3, and '-284-2 through '-288-2 (District ATC Project C-1093053).

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-192-3 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 601) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

Martin Kent for

DAVID WARNER, Director of Permit Services
C-629-192-3, Aug 17 2009 7:58AM - ROBERTBD Joint Inspection NOT Required

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-193-3 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STEEL WHITE WINE FERMENTATION AND WINE STORAGE TANK (TANK 602) WITH PRESSURE/VACUUM VALVE: REVISE TANK CAPACITY TO 195,500 GALLONS

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

Martin Kurth for

DAVID WARNER, Director of Permit Services
C-629-193-3 Aug 17 2009 7:58AM – ROBERTSD : Joint Inspection NOT Required

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
9. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-284-2 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
7. Throughput shall not 60,800 gallons in any one day. [District Rule 2201]
8. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

Martin Kurt for

DAVID WARNER, Director of Permit Services
C-629-284-2 Aug 17 2009 7:59AM - ROBERTSD Joint Inspection NOT Required

9. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
10. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
13. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-285-2 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
7. Throughput shall not 60,800 gallons in any one day. [District Rule 2201]
8. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans; specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

Martin Keast for

DAVID WARNER, Director of Permit Services
C 629-285-2 , Aug 17 2009 7:59AM – ROBERTSD Joint Inspection NOT Required

9. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

10. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]

11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

12. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]

13. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-286-2 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
7. Throughput shall not 60,800 gallons in any one day. [District Rule 2201]
8. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

Mark Kent for

DAVID WARNER, Director of Permit Services
C:\629-286-2 Aug 17 2009 7:59AM -- ROBERTSD Joint Inspection NOT Required

9. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

10. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]

11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

12. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]

13. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-287-2 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 60,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304): INCREASE LISTED TANK CAPACITY TO 60,800 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 60,800 GALLONS PER DAY

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
7. Throughput shall not 60,800 gallons in any one day. [District Rule 2201]
8. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

Martin Kurt for

DAVID WARNER, Director of Permit Services
C-629-287-2 Aug 17 2009 7:59AM - ROBERTSD : Joint Inspection NOT Required

9. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
10. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
13. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
AIR POLLUTION CONTROL DISTRICT

AUTHORITY TO CONSTRUCT

PERMIT NO: C-629-288-2 **ISSUANCE DATE:** 08/17/2009

LEGAL OWNER OR OPERATOR: O'NEILL BEVERAGES CO LLC
MAILING ADDRESS: 8418 S LAC JAC AVE
PARLIER, CA 93648-9708

LOCATION: 8418 S LAC JAC AVE
PARLIER, CA 93648

EQUIPMENT DESCRIPTION:
MODIFICATION OF 190,000 GALLON STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305): INCREASE LISTED TANK CAPACITY TO 194,400 GALLONS AND INCREASE DAILY MAXIMUM THROUGHPUT TO 194,400 GALLONS PER DAY

CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine or brandy stored in this tank shall not exceed 96 percent by volume. [District Rule 2201]
7. Throughput shall not 194,400 gallons in any one day. [District Rule 2201]
8. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]

CONDITIONS CONTINUE ON NEXT PAGE

YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (559) 230-5950 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

Martin Kiart for

DAVID WARNER, Director of Permit Services
C-629-288-2 : Aug 17 2009 7:59AM – ROBERTSD Joint Inspection NOT Required

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9. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

10. Records of the combined annual throughput for permit units C-629-284, 285, 286, 287 and 288 shall be kept. [District Rule 2201]

11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

12. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]

13. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

14. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

ATTACHMENT E

Emissions Increases

	SSIPE (lb/yr)				
	NOx	VOC	CO	SOx	PM10
C-629-325-2 through '-332-2	0	672	0	0	0
TOTAL	**0**	**672**	**0**	**0**	**0**

ATTACHMENT F

Application

Revised app. received 10/1/10
D. Roberts

San Joaquin Valley Air Pollution Control District

www.valleyair.org

Permit Application For:

[ ] ADMINISTRATIVE AMENDMENT [X] MINOR MODIFICATION [ ] SIGNIFICANT MODIFICATION

1. PERMIT TO BE ISSUED TO: O'Neill Beverages Co LLC

2. MAILING ADDRESS:

STREET/P.O. BOX: 8418 S. Lac Jac Ave

CITY: Parlier STATE: CA 9-DIGIT ZIP CODE: 93648-9708

3. LOCATION WHERE THE EQUIPMENT WILL BE OPERATED:

STREET: 8418 S. Lac Jac Ave CITY: Parlier

_____ ¼ SECTION _____ TOWNSHIP _____ RANGE _____

INSTALLATION DATE:

4. GENERAL NATURE OF BUSINESS: Wine and Beverage Alcohol Production and Storage

5. DESCRIPTION OF EQUIPMENT OR MODIFICATION FOR WHICH APPLICATION IS MADE
(include Permit #'s if known, and use additional sheets if necessary)

Bringing into SERVICE 350 tanks for wine fermentation and storage Permits numbers:
Twenty one tanks C-629-11 to C-629-31
Six tanks C-629-40 to C-629-45
Two Hundred twenty nine tanks C-629-52 to C-629-281
Ninety two tanks C-629-284 to C-629-378
Two tanks C-629-381 to C-629-382

6. TYPE OR PRINT NAME OF APPLICANT:
Matt Towers

TITLE OF APPLICANT:
G.M

7. SIGNATURE OF APPLICANT: Tom Vitali (for Matt) DATE: 10/1/2010

PHONE: (559) 638-3544
FAX: (559) 638-7148
EMAIL:

For APCD Use Only:

DATE STAMP	*FILING FEE RECEIVED:* $ _____ *CHECK#:* _____
	DATE PAID: _____
	PROJECT NO: _____ *FACILITY ID:* _____

San Joaquin Valley
Unified Air Pollution Control District

TITLE V MODIFICATION - COMPLIANCE CERTIFICATION FORM

I. TYPE OF PERMIT ACTION (Check appropriate box)

[ ] SIGNIFICANT PERMIT MODIFICATION
[X] MINOR PERMIT MODIFICATION
[ ] ADMINISTRATIVE AMENDMENT

COMPANY NAME: O'Neill Beverages Co, LLC	FACILITY ID: C-629
1. Type of Organization: [ ] Corporation [ ] Sole Ownership [ ] Government [X] Partnership [ ] Utility	
2. Owner's Name: Jeff O'Neill	
3. Agent to the Owner: Matthew Towns	

II. COMPLIANCE CERTIFICATION (Read each statement carefully and initial all circles for confirmation):

(X) Based on information and belief formed after reasonable inquiry, the equipment identified in this application will continue to comply with the applicable federal requirement(s).

(X) Based on information and belief formed after reasonable inquiry, the equipment identified in this application will comply with applicable federal requirement(s) that will become effective during the permit term, on a timely basis.

(X) Corrected information will be provided to the District when I become aware that incorrect or incomplete information has been submitted.

(X) Based on information and belief formed after reasonable inquiry, information and statements in the submitted application package, including all accompanying reports, and required certifications are true accurate and complete.

I declare, under penalty of perjury under the laws of the state of California, that the forgoing is correct and true:

[signature] 9-29-2010

Signature of Responsible Official — Date

Matthew S. Towers

Name of Responsible Official (please print)

Chief Operating Officer

Title of Responsible Official (please print)

ATTACHMENT G

Previous Title V Operating Permit No.'s C-629-11-1 through '-191-1, '-192-1, '-193-1, '-194-1 through '-197-1, '-198-1 through '-201-1, '-202-1 through '-205-1, '-206-1, '-207-1, -208-1 through '-281-1, '-284-3 through '-288-3, '-289-4 through '-302-4, '-303-3 through '-320-3

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-11-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
5,967 GALLON STAINLESS STEEL WINE STORAGE TANK CT-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-12-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
5,947 GALLON STAINLESS STEEL WINE STORAGE TANK CT-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-13-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
8,557 GALLON STAINLESS STEEL WINE STORAGE TANK CT-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-14-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-15-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
604 GALLON STAINLESS STEEL WINE STORAGE TANK ST-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-16-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
603 GALLON STAINLESS STEEL WINE STORAGE TANK ST-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-17-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-18-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-5 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-19-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,542 GALLON STAINLESS STEEL WINE STORAGE TANK ST-6 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-20-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,194 GALLON STAINLESS STEEL WINE STORAGE TANK HT-1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-21-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,192 GALLON STAINLESS STEEL WINE STORAGE TANK HT-2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-22-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,107 GALLON STAINLESS STEEL WINE STORAGE TANK HT-3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-23-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,003 GALLON STAINLESS STEEL WINE STORAGE TANK HT-4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-24-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 1 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-25-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 2 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-26-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 3 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-27-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 4 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-28-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 5 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-29-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 6 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-30-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,610 GALLON IRON COATED WINE STORAGE TANK 7 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-31-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,605 GALLON IRON COATED WINE STORAGE TANK 8 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-40-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
9,356 GALLON STAINLESS STEEL WINE STORAGE TANK 17 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-41-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
9,339 GALLON STAINLESS STEEL WINE STORAGE TANK18 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-42-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
9,389 GALLON STAINLESS STEEL WINE STORAGE TANK 19 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-43-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 20 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-44-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 21 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-45-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,360 GALLON STAINLESS STEEL WINE STORAGE TANK 22 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-52-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
3,426 GALLON STAINLESS STEEL WINE STORAGE TANK 29 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-53-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
3,424 GALLON STAINLESS STEEL WINE STORAGE TANK 30 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-54-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,222 GALLON STAINLESS STEEL WINE STORAGE TANK 33 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-55-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,205 GALLON STAINLESS STEEL WINE STORAGE TANK 34 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-56-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,203 GALLON STAINLESS STEEL WINE STORAGE TANK 35 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-57-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,215 GALLON STAINLESS STEEL WINE STORAGE TANK 36 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-58-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,767 GALLON STAINLESS STEEL WINE STORAGE TANK 37 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-59-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,746 GALLON STAINLESS STEEL WINE STORAGE TANK 38 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-60-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,584 GALLON STAINLESS STEEL WINE STORAGE TANK 39 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-61-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,439 GALLON STAINLESS STEEL WINE STORAGE TANK 40 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-62-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,506 GALLON STAINLESS STEEL WINE STORAGE TANK 101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-63-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,508 GALLON STAINLESS STEEL WINE STORAGE TANK 102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-64-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,539 GALLON STAINLESS STEEL WINE STORAGE TANK 103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-65-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,591 GALLON STAINLESS STEEL WINE STORAGE TANK 104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-66-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,573 GALLON STAINLESS STEEL WINE STORAGE TANK 105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-67-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,582 GALLON STAINLESS STEEL WINE STORAGE TANK 106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-68-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,558 GALLON STAINLESS STEEL WINE STORAGE TANK 107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-69-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,542 GALLON STAINLESS STEEL WINE STORAGE TANK 108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-70-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,615 GALLON STAINLESS STEEL WINE STORAGE TANK 109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-71-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,634 GALLON STAINLESS STEEL WINE STORAGE TANK 110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-72-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,568 GALLON STAINLESS STEEL WINE STORAGE TANK 111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-73-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,719 GALLON STAINLESS STEEL WINE STORAGE TANK 112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-74-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,625 GALLON STAINLESS STEEL WINE STORAGE TANK 113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-75-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,618 GALLON STAINLESS STEEL WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-76-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,587 GALLON STAINLESS STEEL WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-77-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,661 GALLON STAINLESS STEEL WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-78-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,510 GALLON STAINLESS STEEL WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-79-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,567 GALLON STAINLESS STEEL WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-80-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,534 GALLON STAINLESS STEEL WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-81-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-82-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-83-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-84-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-85-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,532 GALLON STAINLESS STEEL WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-86-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,469 GALLON STAINLESS STEEL WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-87-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,473 GALLON STAINLESS STEEL WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-88-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,489 GALLON STAINLESS STEEL WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-89-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,251 GALLON STAINLESS STEEL WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-90-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,404 GALLON STAINLESS STEEL WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-91-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
37,439 GALLON STAINLESS STEEL WINE STORAGE TANK 206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-92-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
278,711 GALLON STAINLESS STEEL WINE STORAGE TANK 207 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-93-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
278,002 GALLON STAINLESS STEEL WINE STORAGE TANK 208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-94-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
277,996 GALLON STAINLESS STEEL WINE STORAGE TANK 209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-95-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
277,937 GALLON STAINLESS STEEL WINE STORAGE TANK 210 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-96-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
278,269 GALLON STAINLESS STEEL WINE STORAGE TANK 211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-97-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
277,590 GALLON STAINLESS STEEL WINE STORAGE TANK 212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-98-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
277,731 GALLON STAINLESS STEEL WINE STORAGE TANK 213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-99-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
277,429 GALLON STAINLESS STEEL WINE STORAGE TANK 214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-100-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
176,001 GALLON STAINLESS STEEL WINE STORAGE TANK 221

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-101-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
175,781 GALLON STAINLESS STEEL WINE STORAGE TANK 222

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-102-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
175,977 GALLON STAINLESS STEEL WINE STORAGE TANK 223

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-103-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,849 GALLON STAINLESS STEEL WINE STORAGE TANK 241 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-104-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,908 GALLON STAINLESS STEEL WINE STORAGE TANK 242 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-105-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,888 GALLON STAINLESS STEEL WINE STORAGE TANK 243 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-106-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,880 GALLON STAINLESS STEEL WINE STORAGE TANK 244 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-107-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,884 GALLON STAINLESS STEEL WINE STORAGE TANK 245 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-108-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,855 GALLON STAINLESS STEEL WINE STORAGE TANK 246 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-109-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,868 GALLON STAINLESS STEEL WINE STORAGE TANK 247 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-110-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,857 GALLON STAINLESS STEEL WINE STORAGE TANK 248 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-111-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,833 GALLON STAINLESS STEEL WINE STORAGE TANK 249 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-112-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,895 GALLON STAINLESS STEEL WINE STORAGE TANK 250 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-113-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,817 GALLON STAINLESS STEEL WINE STORAGE TANK 251 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-114-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,826 GALLON STAINLESS STEEL WINE STORAGE TANK 252 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-115-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,599 GALLON STAINLESS STEEL WINE STORAGE TANK 253 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-116-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,495 GALLON STAINLESS STEEL WINE STORAGE TANK 254 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-117-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,588 GALLON STAINLESS STEEL WINE STORAGE TANK 255 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-118-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,504 GALLON STAINLESS STEEL WINE STORAGE TANK 256 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-119-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,645 GALLON STAINLESS STEEL WINE STORAGE TANK 257 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-120-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,565 GALLON STAINLESS STEEL WINE STORAGE TANK 258 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-121-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,632 GALLON STAINLESS STEEL WINE STORAGE TANK 259 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-122-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,667 GALLON STAINLESS STEEL WINE STORAGE TANK 260 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-123-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,569 GALLON STAINLESS STEEL WINE STORAGE TANK 261 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-124-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,533 GALLON STAINLESS STEEL WINE STORAGE TANK 262 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-125-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,677 GALLON STAINLESS STEEL WINE STORAGE TANK 263 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-126-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,648 GALLON STAINLESS STEEL WINE STORAGE TANK 264 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-127-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,620 GALLON STAINLESS STEEL WINE STORAGE TANK 265 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-128-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,658 GALLON STAINLESS STEEL WINE STORAGE TANK 266 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-129-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,060 GALLON STAINLESS STEEL WINE STORAGE TANK 267 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-130-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,068 GALLON STAINLESS STEEL WINE STORAGE TANK 268 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-131-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,057 GALLON STAINLESS STEEL WINE STORAGE TANK 269 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-132-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,076 GALLON STAINLESS STEEL WINE STORAGE TANK 270 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-133-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,072 GALLON STAINLESS STEEL WINE STORAGE TANK 271 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-134-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,085 GALLON STAINLESS STEEL WINE STORAGE TANK 272 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-135-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,086 GALLON STAINLESS STEEL WINE STORAGE TANK 273 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-136-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
3,092 GALLON STAINLESS STEEL WINE STORAGE TANK 274 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-137-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
3,014 GALLON STAINLESS STEEL WINE STORAGE TANK 275 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-138-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
3,073 GALLON STAINLESS STEEL WINE STORAGE TANK 276 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-139-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 285 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-140-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 286 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-141-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,231 GALLON STAINLESS STEEL WINE STORAGE TANK 287 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-142-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,244 GALLON STAINLESS STEEL WINE STORAGE TANK 288

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-143-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
1,245 GALLON STAINLESS STEEL WINE STORAGE TANK 289

PERMIT UNIT REQUIREMENTS

See facility-wide requirements for permit conditions applicable to this permit unit.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-144-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,472 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 401

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-145-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,352 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 402

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-146-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,276 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 403

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-147-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,259 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 404

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-148-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,359 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 405

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-149-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,479 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 406

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-150-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,673 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-151-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,500 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-152-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,626 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-153-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,407 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 410

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-154-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,619 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-155-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,405 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 412

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-156-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,248 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-157-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,640 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 414

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-158-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,108 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-159-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,846 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 416

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-160-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,023 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 417

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-161-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,560 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 418

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-162-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,667 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 419

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-163-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,602 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 420

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-164-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,481 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 421

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-165-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,458 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 422

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-166-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,465 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 423

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-167-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,493 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 424

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-168-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,186 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-169-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,348 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-170-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,250 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-171-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,503 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-172-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,350 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-173-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,275 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-174-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,349 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 507

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-175-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,242 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 508

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-176-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
38,991 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 509

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-177-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,311 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 510

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-178-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,232 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 511

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-179-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,414 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-180-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,333 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 513

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-181-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,168 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 514

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-182-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
39,107 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 515

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-183-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
38,996 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 516

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-184-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,350 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 517

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-185-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,389 GALLON CONCRETE ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 518

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-186-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,379 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-187-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,782 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-188-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,280 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-189-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,281 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-190-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,420 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 523

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-191-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
40,513 GALLON CONCRETE ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
4. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-192-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-193-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-194-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,508 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 603

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-195-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 604

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-196-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 605

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-197-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,008 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-198-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-199-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-200-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 609 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-201-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-202-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,493 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 611

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-203-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 612

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-204-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,569 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 613

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-205-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
192,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 614

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-206-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-207-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-208-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
195,125 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-209-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
195,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-210-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
195,219 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-211-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
195,462 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 621 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-212-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,387 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 801 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-213-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,736 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 802 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-214-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,682 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 803 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-215-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,910 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 804

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-216-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,766 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 805

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-217-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
223,782 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 806

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-218-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 807 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-219-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 808 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-220-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 809 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-221-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 810 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-222-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
231,127 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 811 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-223-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
230,867 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 812 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-224-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,255 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 813

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-225-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,238 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 814

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-226-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,399 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 815

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-227-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,246 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 816

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-228-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,731 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 817

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-229-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 818

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-230-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 819

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-231-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
47,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 820

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-232-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,637 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 821

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-233-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,609 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 822

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-234-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,520 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 823

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-235-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,608 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 824

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-236-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,619 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 825

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-237-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
46,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 826

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-238-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
14,251 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 827

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-239-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
12,495 GALLON STAINLESS STEEL ENCLOSED TOP WINE STORAGE TANK 828 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-240-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 901 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-241-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 902 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-242-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 903 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-243-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 904 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-244-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 905 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-245-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
351,049 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 906 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-246-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 907 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-247-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 908 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-248-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 909 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-249-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 910 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-250-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 911 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-251-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 912 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-252-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 913 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-253-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 914 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-254-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
350,698 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 915 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-255-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,392 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP1

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-256-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
14,996 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP2

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-257-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
15,180 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP3

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-258-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
14,764 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP4

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-259-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,704 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP5

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-260-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
14,801 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP6

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-261-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,402 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP7

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-262-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,401 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP8

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-263-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
19,406 GALLON CONCRETE OPEN WINE STORAGE TANK SUMP9

PERMIT UNIT REQUIREMENTS

1. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
2. Separate annual records each of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be kept. [District Rule 4694]
3. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-264-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1003 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-265-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-266-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
6,500 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-267-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-268-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-269-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-270-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-271-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
13,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-272-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-273-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-274-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-275-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
32,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-276-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-277-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1016 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-278-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1017 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-279-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
64,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and the uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694]
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. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-280-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3000

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-281-1 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
10,535 GALLON PLASTIC ENCLOSED TOP WINE STORAGE TANK 3001

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694]
2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694]
4. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694]
5. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-282-2 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 1 & 2) SERVED BY A 0.289 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 1.0 RTO95 REGENERATIVE THERMAL OXIDIZER AND A 1.7 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 2201] Federally Enforceable Through Title V Permit
3. On or before June 22, 2010, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1100 and 2201] Federally Enforceable Through Title V Permit
8. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

10. All openings in the warehouse enclosures which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

11. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1400 degrees F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

12. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature of each in-service RTO. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

13. Warehouses 1 and 2 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit

14. Certification of warehouses 1 and 2 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

15. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

16. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

17. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

18. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

19. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 1 and 2) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

20. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for both warehouses 1 and 2 during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

21. At least one regenerative thermal oxidizer shall operate at all times except when both are down for routine maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

22. The minimum allowable vacuum at the fan inlet pressure control point, adequate to ensure maintenance of a continuous negative pressure on all warehouse storage enclosures as required to simultaneously qualify all enclosures as Permanent Total Enclosures pursuant to EPA Method 204, shall be demonstrated and recorded annually. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080 and 2201] Federally Enforceable Through Title V Permit

23. Each regenerative thermal oxidizer shall be equipped with a dedicated isolation damper to isolate it from the brandy warehouse when not in operation. The isolation damper shall not be opened unless the regenerative thermal oxidizer it serves is fully operational with a combustion chamber temperature not less than 1400 F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

24. Each regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

25. Each regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1400 F when its isolation damper is open to the warehouse. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

26. The VOC destruction efficiency of each regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

27. Routine scheduled maintenance which requires shutdown of either of the regenerative thermal oxidizers shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

28. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

29. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = (8,760-0.98xH)/8,760, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

30. Combined VOC emissions from the exhaust of the regenerative thermal oxidizers shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

31. The emissions from the combustion of natural gas or LPG shall not exceed any of the following limits: 0.15 lb-NOx/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM10/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SOx/MMBtu. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

32. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

33. The results of each source test shall be submitted to the District within 60 days thereafter. Source tests must be submitted for all District authorized compliance source tests regardless of pass, fail or reschedule because of failure status. A District authorized compliance source test shall not be discontinued solely due to the failure of one or more runs to meet applicable standards. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081] Federally Enforceable Through Title V Permit

34. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

35. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

36. A scheduled source test may not be discontinued solely due to the failure of one or more runs to meet applicable standards. [District Rule 1081] Federally Enforceable Through Title V Permit

37. In the event that a sample is accidentally lost or conditions occur in which one of three runs must be discontinued because of forced shutdown, failure of an irreplaceable portion of the sampling train, extreme meteorological conditions presenting a hazard to the sampling team, or other circumstances beyond the owner or operators control, upon the APCO's approval, compliance may be determined using the arithmetic mean of the other two runs. [District Rule 1081] Federally Enforceable Through Title V Permit

38. Source sampling to determine the compliance status of an emissions source shall be witnessed or authorized by District personnel. [District Rule 1081] Federally Enforceable Through Title V Permit

39. The sampling frequency of the parameters measured by the facility's continuous monitoring system shall be no more than 15 minutes. [40 CFR 64]

40. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit

41. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64] Federally Enforceable Through Title V Permit

42. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit

43. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

44. Records shall be kept of all maintenance activities requiring a shutdown of a regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

45. Records of all required monitoring including facial velocity measurements and annual evaporative VOC emissions shall be maintained. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

46. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

47. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

48. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-283-2 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
66,000 BARREL CAPACITY BRANDY STORAGE AND AGING OPERATION (WAREHOUSES 3 & 4) SERVED BY A 0.289 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 1.0 RTO95 REGENERATIVE THERMAL OXIDIZER AND A 1.7 MMBTU/HR ADWEST TECHNOLOGIES MODEL RETOX 6.0 RTO95 REGENERATIVE THERMAL OXIDIZER

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit
2. All brandy storage and aging operations at this facility shall only be performed in warehouses listed in permit units C-629-282 or C-629-283. [District Rule 2201] Federally Enforceable Through Title V Permit
3. On or before June 22, 2010, this facility may elect to discontinue use of the VOC control system by giving written notice to the District. Such notice shall be given no less than 30 days prior to the planned discontinuance of operation of the system. Upon such notice, the District will administratively revise the permit conditions as noted to allow operation without a VOC control device. [District Rule 2201] Federally Enforceable Through Title V Permit
4. Only natural gas or LPG shall be used as fuel for the combustion of VOC. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
5. The brandy storage enclosure and regenerative thermal oxidation system shall be maintained in proper operating condition at all times. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
6. The VOC control system shall remain in operation at all times except for periods of routine maintenance which require shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
7. The facility shall notify the District of any occurrence which constitutes a breakdown condition of the VOC control system pursuant to District Rule 1100. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1100 and 2201] Federally Enforceable Through Title V Permit
8. Manway access doors are defined as doors with a maximum opening of 21 square feet, intended solely for occasional personnel access to the warehouse for maintenance or monitoring activities. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit
9. Non-manway access doors are defined as openings equipped with roll-up doors which are required to allow routine movement of brandy into and out of the warehouse or for warehouse access with wheeled and motorized maintenance equipment. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

10. All openings in the warehouse enclosures which may be opened during "normal operation" of the VOC control system and which do not qualify as manway access doors or non-manway access doors shall be considered to be Natural Draft Openings (NDO) for purposes of certification of the enclosure as a Permanent Total Enclosure pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

11. "Normal operation" is defined for each warehouse building enclosure as operation with the enclosure meeting the minimum requirements for a permanent total enclosure pursuant to EPA Method 204 (with the fan inlet pressure operating with a vacuum at or higher than the minimum allowed vacuum and all non-manway access doors closed) and the regenerative thermal oxidizer system fully operational with the combustion chamber temperature at or above 1400 degrees F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

12. The facility shall be equipped with a continuous monitoring system to monitor, at a minimum, the status of the fan inlet pressure control, all non-manway access doors and the combustion chamber temperature of each in-service RTO. Actual hours of "normal operation" shall be continuously and automatically monitored and recorded for each warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

13. Warehouses 1 and 2 shall be certified and maintained as Permanent Total Enclosures (PTE) pursuant to U.S. EPA Method 204. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201 and 40 CFR 64] Federally Enforceable Through Title V Permit

14. Certification of warehouses 1 and 2 as Permanent Total Enclosures shall be performed by a District-approved independent certifying entity. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

15. Each manway access door shall be equipped with an automatic closure device to minimize the time that the door is open. Manway access doors shall be opened only as required for access to or exit from the enclosure, minimizing the duration of the opening, and shall not be propped open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

16. Each non-manway access opening shall be equipped with a motor-actuated door and controls which will minimize the time the door remains open during access and exit and shall be integrated with the continuous monitoring system to record the time periods that the door is open. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

17. The fan inlet pressure control point shall be equipped with a continuous pressure monitor integrated with the facility's continuous monitoring system to continuously record the actual fan inlet vacuum. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

18. The measured vacuum at the fan inlet pressure control point shall not be less than the established minimum allowable vacuum during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

19. Each month the facility shall demonstrate that control of the ID fan inlet pressure at or above the established minimum allowable vacuum is adequate to simultaneously maintain the qualification of all enclosures (warehouses 1 and 2) as Permanent Total Enclosures pursuant to EPA Method 204 by manually measuring and recording facial velocity at the test port opening on each warehouse building enclosure and confirming a minimum facial velocity of 200 feet per minute at each port. If a velocity less than 200 feet per minute is determined, operating adjustments shall be made as required to increase the measured facial velocity to 200 feet per minute within 24 hours of the initial measurement. If the permittee is unable to demonstrate a minimum facial velocity of 200 feet per minute within 48 hours after initial measurement, permittee shall notify the APCO within 72 hours of the initial measurement. After 12 consecutive months of demonstrating the adequacy of the established minimum allowable vacuum, the monitoring frequency can be reduced to once per quarter per warehouse building enclosure. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

20. The induced draft fan and RTO serving the warehouse building enclosures shall be adequately sized to simultaneously maintain "normal operation" for both warehouses 1 and 2 during periods of maximum brandy loss from the storage and aging operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

21. At least one regenerative thermal oxidizer shall operate at all times except when both are down for routine maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

22. The minimum allowable vacuum at the fan inlet pressure control point, adequate to ensure maintenance of a continuous negative pressure on all warehouse storage enclosures as required to simultaneously qualify all enclosures as Permanent Total Enclosures pursuant to EPA Method 204, shall be demonstrated and recorded annually. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080 and 2201] Federally Enforceable Through Title V Permit

23. Each regenerative thermal oxidizer shall be equipped with a dedicated isolation damper to isolate it from the brandy warehouse when not in operation. The isolation damper shall not be opened unless the regenerative thermal oxidizer it serves is fully operational with a combustion chamber temperature not less than 1400 F. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

24. Each regenerative thermal oxidizer shall be equipped with an operational temperature gauge to indicate the temperature of the combustion chamber. A continuously recording device integrated with the facility's continuous monitoring system shall be utilized to indicate the combustion chamber temperature during operation. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1080, 2201, and 2520, and 40 CFR 64] Federally Enforceable Through Title V Permit

25. Each regenerative thermal oxidizer shall operate with a combustion chamber temperature of not less than 1400 F when its isolation damper is open to the warehouse. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

26. The VOC destruction efficiency of each regenerative thermal oxidizer shall not be less than 98%. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

27. Routine scheduled maintenance which requires shutdown of either of the regenerative thermal oxidizers shall not be performed during the months of July, August, or September without prior written approval of the District. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

28. Total annual evaporative emissions from brandy shall not exceed 51,353 lb-VOC/year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

29. For any calendar year, total evaporative brandy VOC emissions shall be quantified by the sum of the evaporative brandy VOC emissions emitted to the atmosphere from each warehouse building enclosure. Evaporative losses from each warehouse building enclosure shall be calculated by the following formula: Evaporative Brandy VOC Emissions (tons/year-enclosure) = Uncontrolled Emissions (tons/year-enclosure) x Control Factor. Uncontrolled Emissions = the average enclosure inventory for the calendar year (bbls/enclosure) x the measured brandy loss per barrel for the calendar year in the enclosure (PG/bbl-year) x 3.31 lb-VOC/PG. The Control Factor for the calendar year = (8,760-0.98xH)/8,760, where H is hours of "normal operation" for the enclosure (as defined in this permit) recorded for the calendar year. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

30. Combined VOC emissions from the exhaust of the regenerative thermal oxidizers shall not exceed 144.4 lb/day during "normal operation". This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

31. The emissions from the combustion of natural gas or LPG shall not exceed any of the following limits: 0.15 lb-NOx/MMBtu, 0.084 lb-CO/MMBtu, 0.0076 lb-PM10/MMBtu, 0.0055 lb-VOC/MMBtu, or 0.0164 lb-SOx/MMBtu. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

32. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

33. The results of each source test shall be submitted to the District within 60 days thereafter. Source tests must be submitted for all District authorized compliance source tests regardless of pass, fail or reschedule because of failure status. A District authorized compliance source test shall not be discontinued solely due to the failure of one or more runs to meet applicable standards. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 1081] Federally Enforceable Through Title V Permit

34. This unit shall be tested for compliance with VOC emissions limits at least once every 12 months. After demonstrating compliance on two consecutive annual source tests, the unit shall be tested not less than once every thirty-six months. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rule 2201] Federally Enforceable Through Title V Permit

35. VOC emissions for source test purposes shall be determined using US EPA Method 25 or Method 18 or BAAQMD ST-32, except when the outlet concentration must be below 50 ppmv in order to meet the standard, in which case US EPA Method 25a may be used. VOC emissions during the source test shall be calculated as the arithmetic average of three 30-consecutive-minute test runs. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 1081 and 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

36. A scheduled source test may not be discontinued solely due to the failure of one or more runs to meet applicable standards. [District Rule 1081] Federally Enforceable Through Title V Permit

37. In the event that a sample is accidentally lost or conditions occur in which one of three runs must be discontinued because of forced shutdown, failure of an irreplaceable portion of the sampling train, extreme meteorological conditions presenting a hazard to the sampling team, or other circumstances beyond the owner or operators control, upon the APCO's approval, compliance may be determined using the arithmetic mean of the other two runs. [District Rule 1081] Federally Enforceable Through Title V Permit

38. Source sampling to determine the compliance status of an emissions source shall be witnessed or authorized by District personnel. [District Rule 1081] Federally Enforceable Through Title V Permit

39. The sampling frequency of the parameters measured by the facility's continuous monitoring system shall be no more than 15 minutes. [40 CFR 64]

40. The permittee shall comply with the compliance assurance monitoring operation and maintenance requirements of 40 CFR Part 64.7. [40 CFR 64] Federally Enforceable Through Title V Permit

41. The permittee shall comply with the recordkeeping and reporting requirements of 40 CFR Part 64.9. [40 CFR 64] Federally Enforceable Through Title V Permit

42. If the District or EPA determine that a Quality Improvement Plan is required under 40 CFR 64.7(d)(2), the permittee shall develop and implement the Quality Improvement Plan in accordance with 40 CFR Part 64.8. [40 CFR 64] Federally Enforceable Through Title V Permit

43. Daily and annual records of the hours of operation shall be kept, indicating the time and duration of all periods of outage for the VOC control system including maintenance. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

44. Records shall be kept of all maintenance activities requiring a shutdown of a regenerative thermal oxidizer, including the maintenance activity, time and date of shutdown of the regenerative thermal oxidizer, and the duration of the shutdown. This condition may be deleted from the permit on or before June 22, 2010, upon written notification to the District of intent to discontinue operation of the VOC control system. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

45. Records of all required monitoring including facial velocity measurements and annual evaporative VOC emissions shall be maintained. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

46. Daily and annual records of the number of barrels in each warehouse storage enclosure shall be kept. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

47. Records of all barrel filling and dumping operations shall be kept, recording the proof gallons placed into storage, the proof gallons removed from storage, the proof gallons lost while in storage and the date of each action. Annual summaries of all filling and dumping operations shall be maintained to allow annual determination of total proof-gallons lost from each warehouse building enclosure. All gauging of distilled spirits shall be in accordance with the methods and procedures of the Gauging Manual of the Alcohol and Tobacco Tax and Trade Bureau, Department of the Treasury (27 CFR 30). [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

48. All records shall be retained for a minimum of five years, and shall be made available for District inspection upon request. [District Rules 2201 and 2520] Federally Enforceable Through Title V Permit

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-284-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 301)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-285-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 302)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-286-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 303)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-287-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
60,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 304)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-288-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE AND DISTILLED SPIRIT STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 305)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 96.0 percent by volume. [District Rule 2201]
7. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 60,000 gallons in any one day or 800,000 gallons per year. [District Rule 2201]
9. Total throughput for permit units C-629-284, '-285, '286, '-287 and '-288 shall not exceed 3,318,000 gallons per year. [District Rule 2201]
10. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-289-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 306)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-290-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 307)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-291-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 308)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-292-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 309)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-293-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 310)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-294-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 311)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-295-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 312)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-296-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 313)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-297-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 314)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-298-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 315)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-299-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 316)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-300-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 317)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-301-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 318)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-302-4 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
190,000 GALLON STAINLESS STEEL WINE STORAGE TANK WITH PRESSURE VACUUM VALVE (TANK 319)

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
5. This tank shall not be used for fermentation of wine or other alcoholic beverages. [District Rule 2201]
6. Ethanol content of wine in this tank shall not exceed 13.9 percent by volume. [District Rule 2201]
7. Temperature of all wine placed, stored, or held in tank shall not exceed 75 °F. [District Rules 2201 and 4694]
8. Tank throughput shall not exceed either of the following limits: 190,000 gallons in any one day or 1,200,000 gallons per year. [District Rule 2201]
9. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rules 2201 and 4694]
10. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
11. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
12. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 2201 and 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-303-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE (TANK # R-2017) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-304-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2018) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-305-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE (TANK # R-2019) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-306-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK # R-2020) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-307-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE (TANK # R-2001) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-308-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE (TANK # R-2002) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-309-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE (TANK # R-2003) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-310-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE (TANK # R-2004) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-311-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2005) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-312-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2012) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-313-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2013) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-314-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK # R-2014) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-315-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2015) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-316-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
45,500 GALLON STEEL WINE STORAGE TANK (TANK R-2016) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 45,500 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-317-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2023) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-318-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2024) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-319-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2025) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: C-629-320-3 **EXPIRATION DATE:** 07/31/2015

EQUIPMENT DESCRIPTION:
121,000 GALLON STEEL WINE STORAGE TANK (TANK R-2026) WITH PRESSURE/VACUUM VALVE AND INSULATION

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. Ethanol content of wine in this tank shall not exceed 14.5 percent by volume. [District Rule 2201]
3. Tank throughput shall not exceed 121,000 gallons in any one day. [District Rule 2201]
4. Combined throughput of permits C-629-303 through C-629-320 shall not exceed 5,946,600 gallons per year. [District Rule 2201]
5. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rules 2201 and 4694]
6. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rules 2201 and 4694]
7. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694]
8. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
9. Daily records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, the volume percent ethanol in the batch and the volume of wine transferred. [District Rule 4694]
10. Annual records of wine throughput shall be kept. [District Rule 2201]
11. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
12. The maximum temperature of the each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
13. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694]