

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-122-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3008 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

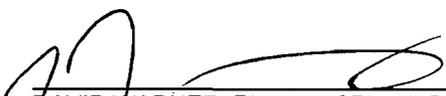
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-122-2: Aug 2 2010 8:54AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-123-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3009 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-123-2: Aug 2 2010 8:54AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-124-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3010 WITH PRESSURE/VACUUM VALVE;  
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE  
FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-124-2: Aug 4 2010 8:55AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-125-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 323,000 GALLON GLASS LINED WINE STORAGE TANK 3011 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO



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DAVID WARNER, Director of Permit Services

N-956-125-2 : Aug 2 2010 9:55AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-126-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 324,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3012 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-126-2; Aug 2, 2010 8:55AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-127-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3013 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-127-2: Aug 2 2010 8:55AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-128-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3014 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N956-128-2: Aug 2 2010 8:55AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-129-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3015 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-956-129-2; Aug 2 2010 8:55AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-130-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3016 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-130-2: Aug 2 2010 8:55AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-131-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3017 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-132-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3018 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

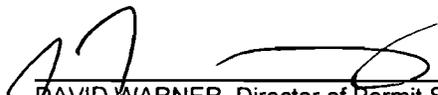
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-132-2: Aug 2 2010 8:56AM - SIOINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-133-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3019 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-133-2; Aug 2 2010 8:56AM - SIONGCOU Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-134-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3020 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-134-2: Aug 2 2010 8:58AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-135-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-135-2: Aug 2 2010 8:58AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-136-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3022 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-136-2: Aug 2 2010 8:56AM - SIONGCOJ Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-137-2

**ISSUANCE DATE:** 08/02/2010

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3023 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

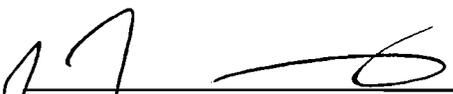
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-137-2 : AUG 2 2010 8:56AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-138-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3024 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-138-2: Aug 2 2010 9:58AM - SJONGCOJ - Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-139-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3025 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-140-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3026 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

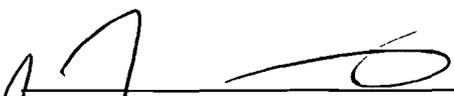
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-140-2 : Aug 2 2010 8:56AM - SJONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-141-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3027 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-141-2: Aug 2 2010 8:58AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-142-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3028 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-142-2: Aug 2 2010 8:56AM - SIGNCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-143-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-143-2; Aug 2 2010 8:57AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-144-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3030 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-144-2: Aug 2 2010 10:57AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-145-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3031 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
**DAVID WARNER**, Director of Permit Services  
N-956-145-2 : Aug 2 2010 8:57AM - SIDNGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-146-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3032 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

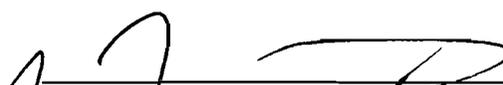
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-146-2; Aug 2 2010 8:57AM - SIONGCOU ; Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-147-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3033 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-147-2: Aug 2 2010 8:57AM - SIOINGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-148-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

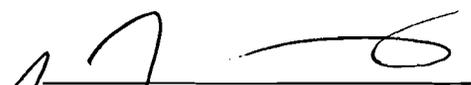
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services

N-956-148-2; Aug 2 2010 8:57AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-149-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3035 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-149-2; Aug 2, 2010 8:57AM - SIONGCOU ; Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-150-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3036 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO



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DAVID WARNER, Director of Permit Services

N-956-150-2: AUG 2 2010 8:57AM - SIONGCCJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-151-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3037 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-151-2; Aug 2 2010 8:57AM - SIOGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-152-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL WINE STORAGE TANK 3038 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-152-2 : Aug 2 2010 8:57AM - SIOGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-153-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3039 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

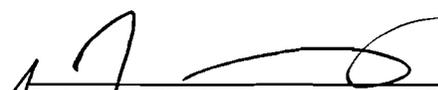
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-153-2; Aug 2 2010 8:58AM - SIDINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-154-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3040 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-154-2: AUG 2 2010 8:58AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-155-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3041 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-155-2 : Aug 2 2010 8:58AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-156-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3042 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-156-2 : Aug 2 2010 8:58AM - SIOGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-157-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3043 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

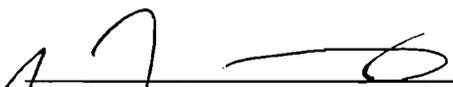
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-157-2; Aug 2 2010 8:58AM - SIONGCCJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-158-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3044 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

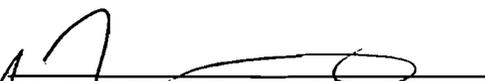
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-158-2; Aug 2 2010 8:58AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-159-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3045 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

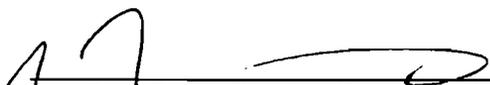
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-159-2; Aug 2 2010 8:58AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-160-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3046 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

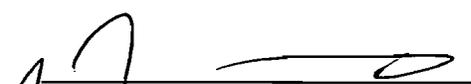
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
**DAVID WARNER**, Director of Permit Services  
N-956-160-2 : Aug 2 2010 8:58AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-161-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3047 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-161-2: Aug 2 2010 8:58AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-162-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3048 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-162-2 : Aug 2 2010 8:58AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-163-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3049 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-163-2: Aug 2 2010 8:58AM - SIOINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-164-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3050 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-164-2: Aug 2 2010 8:58AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-165-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3051 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services

N-956-165-2: Aug 2 2010 8:59AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-166-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3052 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

956-166-2: Aug 2 2010 8:59AM - SJONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-167-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3053 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

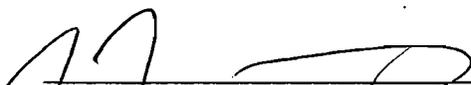
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-167-2: Aug 2 2010 8:59AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-168-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3054 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-168-2: Aug 2 2010 8:59AM - SIONGCCU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-169-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3055 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-169-2: Aug 2 2010 9:59AM - SJONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-170-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3056 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-171-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3057 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO



DAVID WARNER, Director of Permit Services  
N-956-171-2: Aug 2 2010 8:59AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-172-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3058 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services  
N-956-172-2; Aug 2 2010 8:58AM - SIOGSCQJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-173-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3059 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services

N-956-173-2 : Aug 2, 2010 9:00AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations; the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-174-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3060 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-174-2: Aug 2 2010 9:00AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-175-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:** ATTN: AP 2827  
P O BOX 90  
TRACY, CA 95378-0090

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3061 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

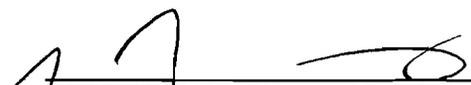
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-175-2 : Aug 2 2010 9:00AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-176-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3062 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-176-2 : Aug 2 2010 9:00AM - SIOINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-177-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3063 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-177-2; Aug 2 2010 9:00AM - SJONGCQJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-178-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3064 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

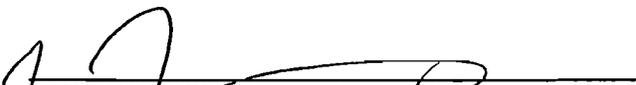
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-178-2: Aug 2 2010 9:00AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-179-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3065 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
L-956-179-2 : Aug 2 2010 9:00AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-180-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3066 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO



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DAVID WARNER, Director of Permit Services  
N-956-180-2: Aug 2 2010 9:00AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-181-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3067 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

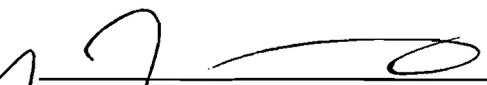
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-181-2 : Aug 2 2010 9:00AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-182-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:** ATTN: AP 2827  
P O BOX 90  
TRACY, CA 95378-0090

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3068 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Sayed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-182-2; Aug 2 2010 9:00AM - SJONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-183-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3070 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

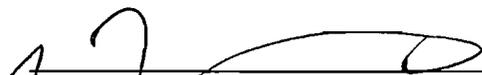
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-183-2: Aug 2 2010 9:01AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-184-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3072 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-184-2 : Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-185-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3074 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

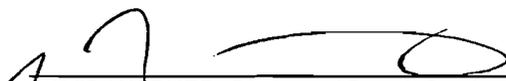
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-185-2; Aug 2 2010 9:01AM - SIOINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-186-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3076 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-186-2 : Aug 2 2010 9:01AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-187-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3077 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

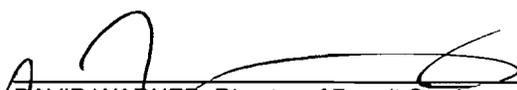
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-187-2: Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-188-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3078 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

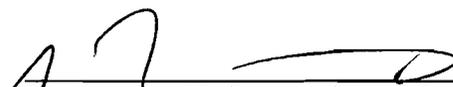
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-188-2: Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-189-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 350,000 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3079 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-189-2 : Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-190-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED WINE STORAGE TANK 6013 WITH PRESSURE/VACUUM VALVE:  
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE  
FERMENTATION AND STORAGE TANK

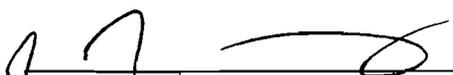
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services

N-956-190-2: Aug 2 2010 9:01AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-191-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED WINE STORAGE TANK 6014 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-191-2: Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-192-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED WINE STORAGE TANK 6015 WITH PRESSURE/VACUUM VALVE:  
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE  
FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-192-2 : Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-193-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED WINE STORAGE TANK 6019 WITH PRESSURE/VACUUM VALVE:  
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE  
FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-193-2 : Aug 2 2010 9:01AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-194-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED WINE STORAGE TANK 6020 WITH PRESSURE/VACUUM VALVE:  
ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE  
FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-194-2: Aug 2 2010 9:02AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-195-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

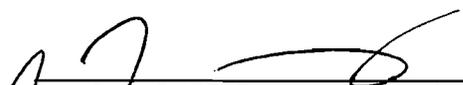
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-195-2; AUG 2 2010 9:02AM - SIOINGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-196-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

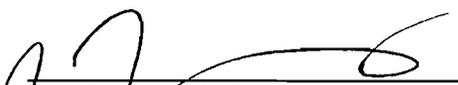
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-196-2 : Aug 2 2010 9 02AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-197-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6023 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

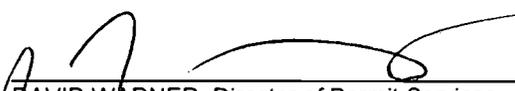
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-197-2 : Aug 2 2010 9:02AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-198-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 650,000 GALLON GLASS LINED ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-198-2 : Aug 2 2010 9:02AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-199-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7001 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-199-2, Aug 2 2010 9 02AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-200-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7002 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

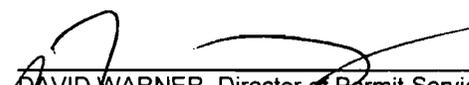
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-200-2; Aug 2 2010 9:02AM - SIOGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-201-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7003 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-201-2 : Aug 2 2010 9:02AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-202-2

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 705,000 GALLON STAINLESS STEEL WINE STORAGE TANK 7004 WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-202-2 : Aug 2 2010 9:02AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-203-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 205) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-203-1: Aug 2 2010 9:02AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-204-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 206) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-204-1: Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-205-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 207) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-205-1 : Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-206-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 208) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-206-1 Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-207-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 209) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

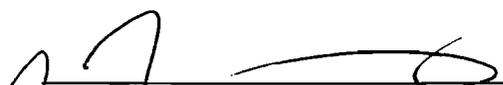
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-207-1: Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-208-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 210) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

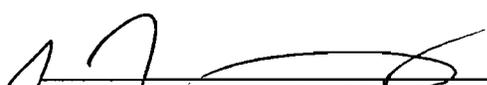
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
N-956-208-1; Aug 2 2010 9:03AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-209-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 211) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

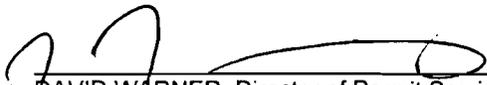
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
\_\_\_\_\_  
DAVID WARNER, Director of Permit Services  
956-209-1: Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-210-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 212) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-210-1 : Aug 2 2010 9:03AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-211-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 213) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-211-1; Aug 2 2010 9:03AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-212-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 214) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

YOU **MUST** NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT. This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-212-1; Aug 2 2010 9:03AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-213-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 215) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-213-1: Mfg 2 2010 9:03AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-214-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 216) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

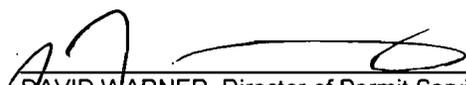
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-214-1; Aug 2 2010 9:04AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-215-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 217) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-215-1: Aug 2 2010 9:04AM - SIONGCOU - Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-216-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 218) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-216-1 : Aug 2 2010 9:04AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-217-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 219) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-217-1 : Aug 2 2010 9:04AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-218-1

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

MODIFICATION OF 19,500 GALLON STAINLESS STEEL WINE STORAGE TANK (TANK 220) WITH PRESSURE/VACUUM VALVE: ESTABLISH SPECIFIC LIMITING CONDITION FOR VOC EMISSIONS AND DESIGNATE AS RED AND WHITE WINE FERMENTATION AND STORAGE TANK

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-218-1: Aug 2 2010 9:04AM - SJONGCOJ - Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-236-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

20,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

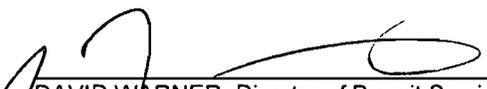
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-236-0: Aug 2 2010 9:04AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-237-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

20,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services  
N-956-237-0 Aug 2 2010 9:04AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-238-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-238-0 : Aug 2 2010 9:04AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-239-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

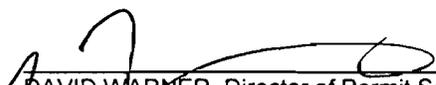
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N:956-239-0: Aug 2 2010 9:05AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-240-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-240-0; Aug 2 2010 9:05AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-241-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N956-241-0; Aug 2 2010 9:05AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-242-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
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CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

DAVID WARNER, Director of Permit Services

N-956-242-0: Aug 2 2010 9:05AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
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18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-243-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

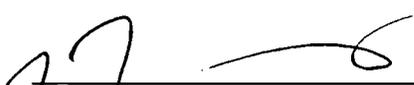
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-243-0 - Aug 2 2010 9:05AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-244-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-244-0 : Aug 2 2010 9:05AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-245-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

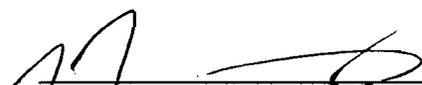
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-245-0 : 8/2 2010 9:06AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
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16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-246-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-246-0 : Aug 2 2010 9:05AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-247-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

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

**LOCATION:** 17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

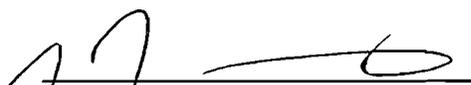
### CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
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4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
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CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
DAVID WARNER, Director of Permit Services

N-956-247-0; Aug 2 2010 9:06AM - SIDNGCOU - Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
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13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
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18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



# AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-248-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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CONDITIONS CONTINUE ON NEXT PAGE

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Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-248-0 Aug 2 2010 9:06AM - SIONGCOJ : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
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14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
16. Records of total annual fermentation and total annual storage emissions, including calculation methods and parameters used, shall be maintained. [District Rule 1070 and 2201]
17. Separate annual records of total red wine and total white wine produced by fermentation at this facility, based on values reported to the Alcohol and Tobacco Tax and Trade Bureau (TTB), U.S. Department of the Treasury, shall be maintained. [District Rules 1070 and 2201]
18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]



## AUTHORITY TO CONSTRUCT

**PERMIT NO:** N-956-249-0

**ISSUANCE DATE:** 08/02/2010

**LEGAL OWNER OR OPERATOR:** THE WINE GROUP, INC.

**MAILING ADDRESS:**

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

**LOCATION:**

17000 E HIGHWAY 120  
RIPON, CA 95366

**EQUIPMENT DESCRIPTION:**

14,000 GALLON STAINLESS STEEL RED AND WHITE WINE FERMENTATION AND STORAGE TANK WITH PRESSURE/VACUUM VALVE

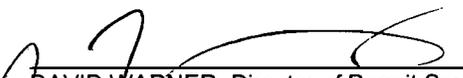
## CONDITIONS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The daily VOC emissions rate for red wine fermentation shall not exceed 3.46 lb/1000 gallons. [District Rule 2201]
3. The daily VOC emissions rate for white wine fermentation shall not exceed 1.62 lb/1000 gallons. [District Rule 2201]
4. The average fermentation temperature of each batch of must fermented in this tank shall not exceed 95 degrees Fahrenheit, calculated as the average of all temperature measurements for the batch taken at least every 12 hours over the course of the fermentation. [District Rule 2201]
5. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rules 2201 and 4694, 5.2.1]
6. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rules 2201 and 4694, 5.2.1]

CONDITIONS CONTINUE ON NEXT PAGE

**YOU MUST NOTIFY THE DISTRICT COMPLIANCE DIVISION AT (209) 557-6400 WHEN CONSTRUCTION IS COMPLETED AND PRIOR TO OPERATING THE EQUIPMENT OR MODIFICATIONS AUTHORIZED BY THIS AUTHORITY TO CONSTRUCT.** This is NOT a PERMIT TO OPERATE. Approval or denial of a PERMIT TO OPERATE will be made after an inspection to verify that the equipment has been constructed in accordance with the approved plans, specifications and conditions of this Authority to Construct, and to determine if the equipment can be operated in compliance with all Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. Unless construction has commenced pursuant to Rule 2050, this Authority to Construct shall expire and application shall be cancelled two years from the date of issuance. The applicant is responsible for complying with all laws, ordinances and regulations of all other governmental agencies which may pertain to the above equipment.

Seyed Sadredin, Executive Director / APCO

  
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DAVID WARNER, Director of Permit Services  
N-956-249-0 : Aug 2 2010 9:06AM - SIONGCOU : Joint Inspection NOT Required

7. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rules 2201 and 4694, 5.2.2]
8. The ethanol content of wine stored in this tank shall not exceed 23.9 percent by volume. [District Rule 2201]
9. When this tank is used for wine storage, the daily tank throughput, in gallons, shall not exceed twice the maximum nominal tank capacity stated in the equipment description. [District Rule 2201]
10. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, the average fermentation temperature and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
11. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]
12. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rules 1070 and 2201]
13. Total annual VOC emissions from all wine fermentation and wine storage operations at this facility shall not exceed 581,212 lb. [District Rule 2201]
14. Total annual VOC emissions from wine fermentation operations shall be determined by the following formula: Total annual VOC emissions = (Total Annual Red Wine Production - gallons) x (6.2 lb-VOC/1000 gallons) + (Total Annual White Wine Production - gallons) x (2.5 lb-VOC/1000 gallons). [District Rule 2201]
15. Total annual VOC emissions from wine storage operations may be determined using the total annual wine throughput and a single storage emissions factor based on the average ethanol content of the annual wine throughput; or using the throughputs for different batches of wine and batch-specific storage emissions factors based on the ethanol content of each batch. [District Rule 2201]
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18. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rules 1070, 2201 and 4694]