

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-100-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 114 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-101-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-102-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-103-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-104-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-105-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-106-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-107-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 121 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-108-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 122 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-109-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 123 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-110-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 124 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-111-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 125 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-112-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 126 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-113-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 127WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-114-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 128 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-115-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 129 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-116-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 130 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-117-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 131 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-118-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 132 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gastight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The Temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-119-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 133 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-120-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

6,969 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 134 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-121-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,122 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 135 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-123-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,122 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 137 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-124-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,122 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 138 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-125-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,122 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 139 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-126-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,122 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 140 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-127-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

165,616 GALLON STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-128-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

165,616 GALLON STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-129-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

165,616 GALLON STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 203 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-130-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

166,340 GALLON STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-131-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

166,340 GALLON STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-132-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 300 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-133-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 301 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-134-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-135-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 303 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-136-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-137-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-138-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

5,063 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 306 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-139-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

11,150 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 307 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-140-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

1,030 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 321 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-141-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,240 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 320 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-142-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,240 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 322 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-143-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 323 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-144-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 324 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-145-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 325 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-146-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 326 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

**San Joaquin Valley
Air Pollution Control District**

PERMIT UNIT: N-2321-147-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 327 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-148-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 328 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-149-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 329 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-150-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

3,358 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 330 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emissions reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
2. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-151-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 401 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-152-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 402 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-153-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 403 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-154-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 404 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-155-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 405 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-156-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 406 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-157-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 407 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-158-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 408 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-159-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 409 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-161-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

216,830 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 411 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-162-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

108,774 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 413 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-164-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

108,774 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 415 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-165-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-166-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-167-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-168-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-169-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-170-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-171-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-172-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-173-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-174-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-175-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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

San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-2321-176-1

EXPIRATION DATE: 08/31/2011

EQUIPMENT DESCRIPTION:

16,118 GALLON STAINLESS STEEL ENCLOSED TOP RED AND WHITE WINE FERMENTATION AND WINE STORAGE TANK 512 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When storing wine, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]
2. When this tank is used for storing wine, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]
3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]
4. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, uncontrolled fermentation emissions, and fermentation emission reductions. The information shall be recorded by the tank Permit To Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]
5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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